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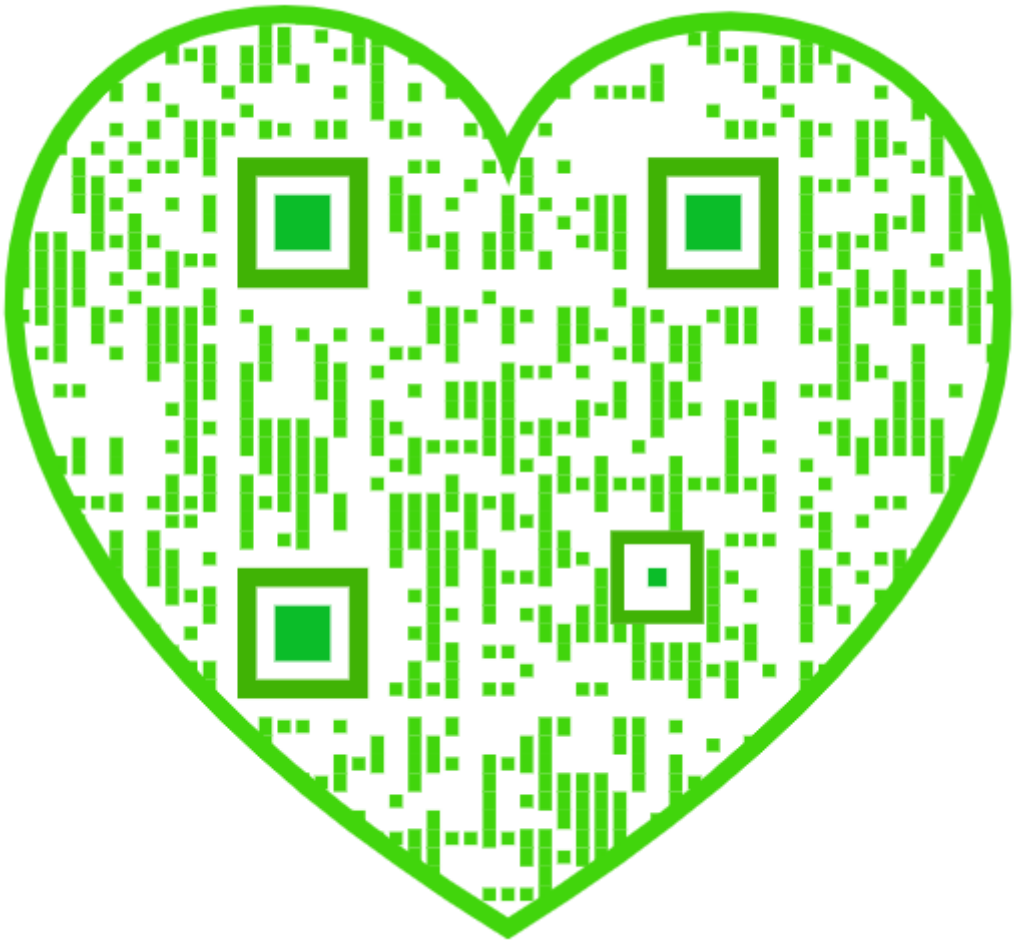

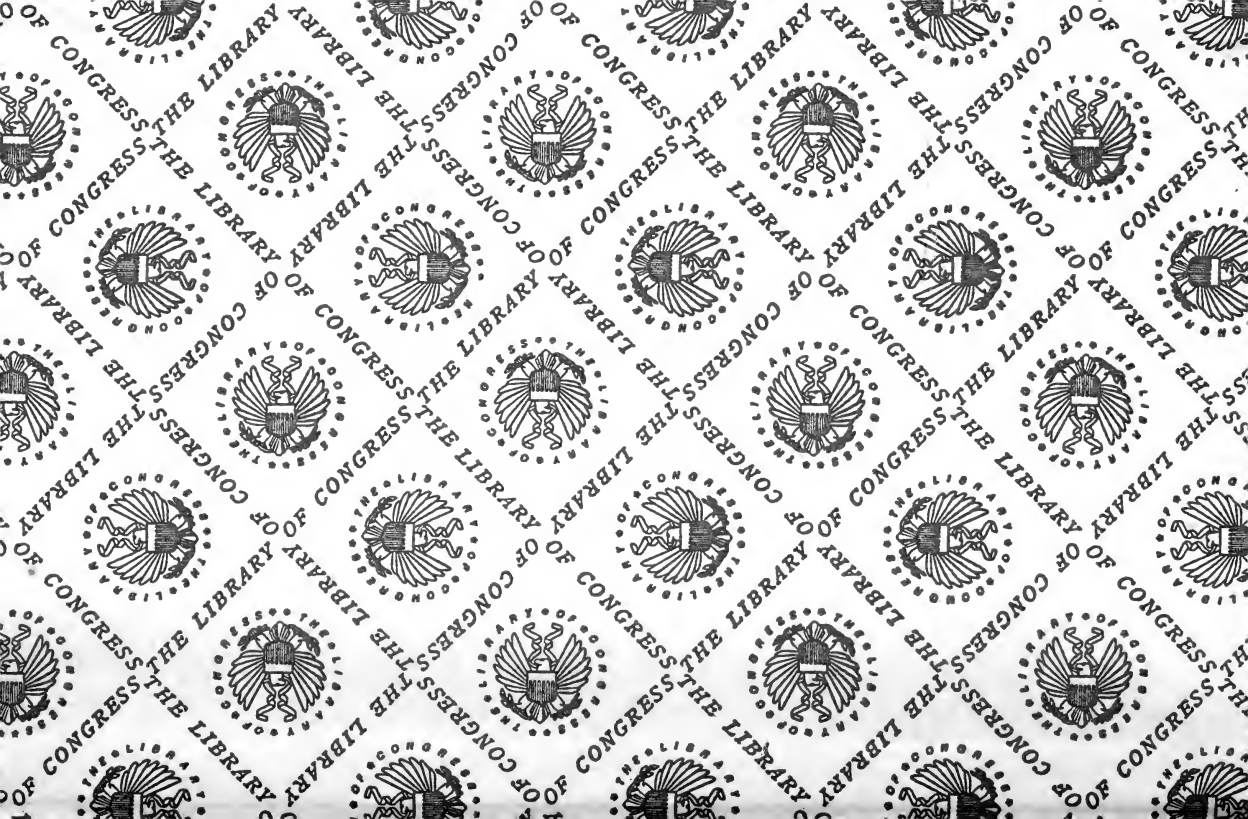
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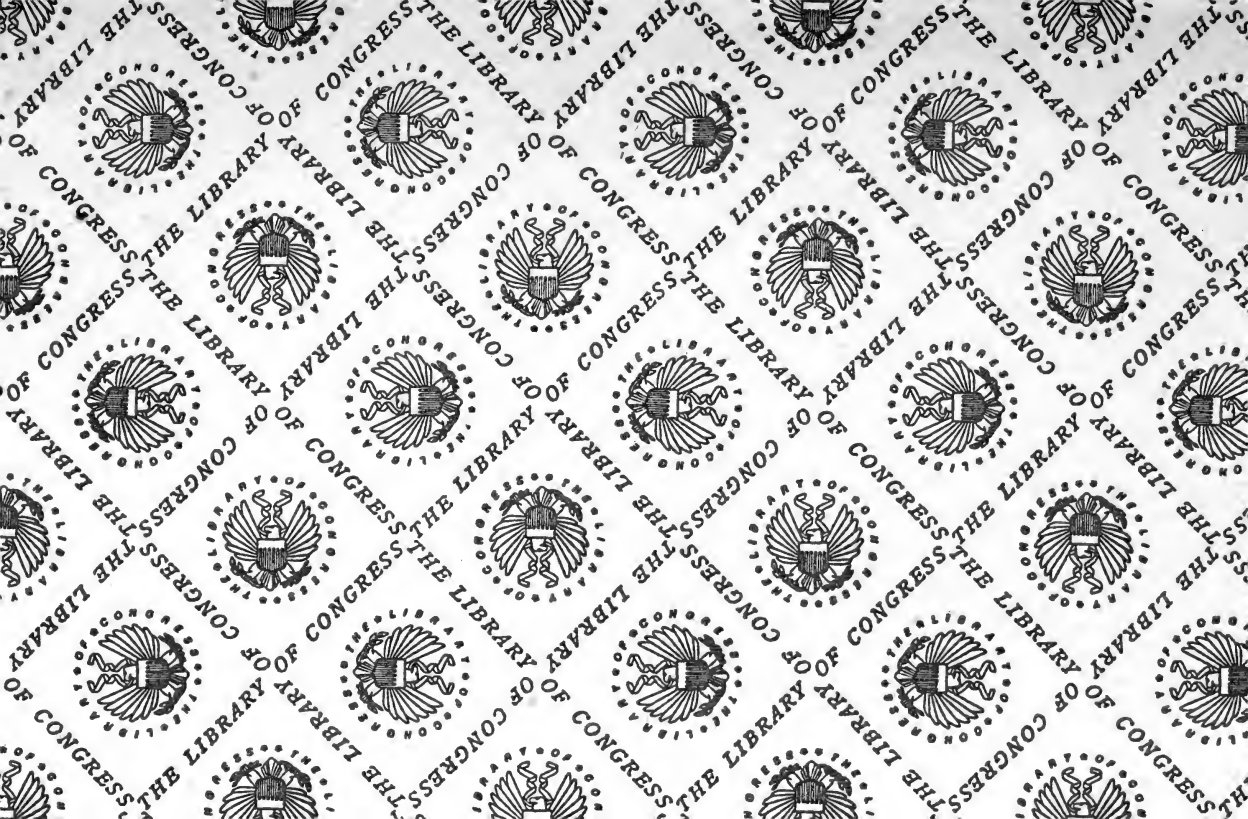
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"GRACE BEFORE MEAT"—PHOTO BY E. H. LEE, PA.

FARM AND HOME

COOK BOOK

and

Housekeeper's Assistant

Compiled and Edited
by
ADELINE O. GOESSLING

THE PHELPS PUBLISHING CO.
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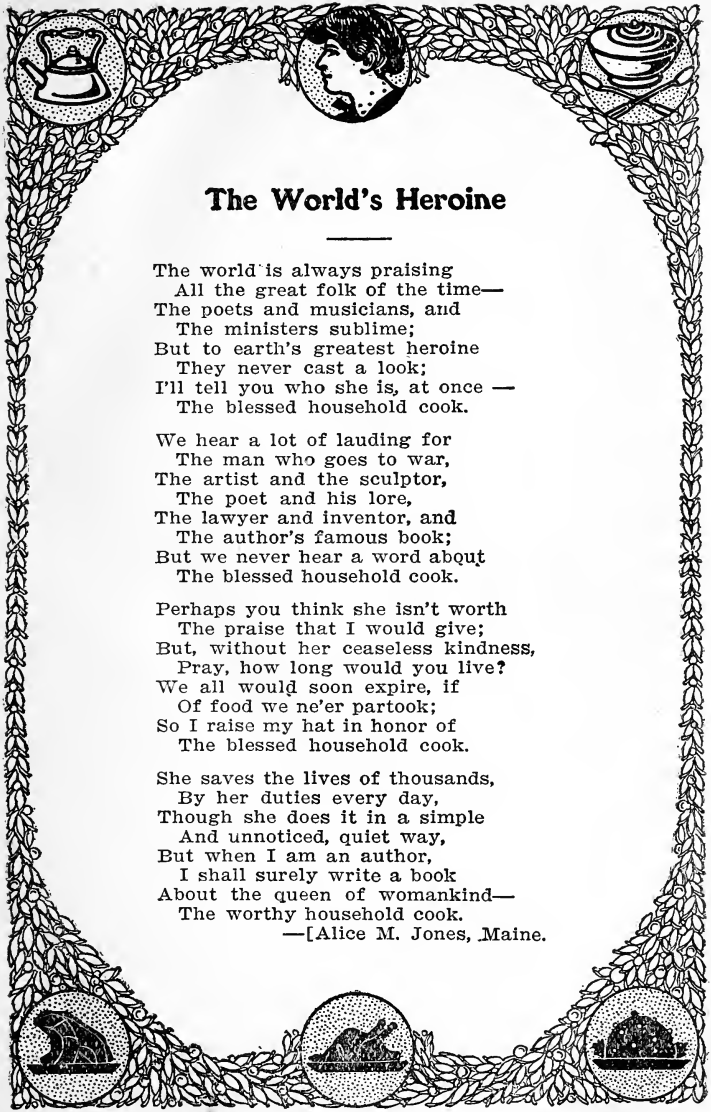


The World's Heroine

The world is always praising
All the great folk of the time—
The poets and musicians, and
The ministers sublime;
But to earth's greatest heroine
They never cast a look;
I'll tell you who she is, at once —
The blessed household cook.

We hear a lot of lauding for
The man who goes to war,
The artist and the sculptor,
The poet and his lore,
The lawyer and inventor, and
The author's famous book;
But we never hear a word about
The blessed household cook.

Perhaps you think she isn't worth
The praise that I would give;
But, without her ceaseless kindness,
Pray, how long would you live?
We all would soon expire, if
Of food we ne'er partook;
So I raise my hat in honor of
The blessed household cook.

She saves the lives of thousands,
By her duties every day,
Though she does it in a simple
And unnoticed, quiet way,
But when I am an author,
I shall surely write a book
About the queen of womankind—
The worthy household cook.

—[Alice M. Jones, Maine.

"Good cooks are born, not made, they say;
The saying is most untrue.
Hard trying and these fine recipes
Will make good cooks of you."

Love and indigestion have no affinity one for another. On the other hand, carelessly selected, improperly cooked food and indigestion are twin souls. The moral is vivid. If love is to be kept as a permanent dweller in the home the door must be barred against indigestion. So the sensible young wife begins to study the first principles of cooking.—[Mary Jane McClure.

INTRODUCTION

MANY and various are the cook books now on the market, but few, if any, are plain, practical, thorough, and complete enough for all-around use and every-day reference, in farm homes—in families where plain tastes and limited means forbid extravagant or fancy culinary indulgences and the accompanying unnecessary expenditure of time and labor.

This book is intended especially and primarily for farm cooks, though it will be found equally useful and helpful in the city kitchen where economy is an object. It is of course understood that country or farm housekeepers have many advantages their town sisters lack, such as fresh fruits, vegetables, poultry, eggs, milk, cream and butter, which naturally cannot always be had in city markets, where even inferior grades of produce are high priced. In the average farm kitchen such things are considered necessities, not luxuries, and are accepted quite as a matter of course. How true it is that blessings brighten when they take their flight, as many an ex-country housewife could testify.

But in spite of the many advantages which the farm cook enjoys, it is a deplorable fact that poor cooks are not confined to city limits. It is a pity that there should be any poor cooks, in city or country, since the art of plain and wholesome cooking is an easy one to master and yet means so much in the life economy of working people, who in turn are of the utmost importance in the grand scheme of life.

Some women do not seem to realize that very intimate relations exist between their own kitchens and the despised liquor saloons. Poor cooks have done more to drive men to strong drink than all the female temperance lecturers in the world can ever hope to redeem. To accomplish the most effective work for the cause of temperance, health and happiness, it is therefore necessary that women should first

of all learn how to properly prepare palatable and nourishing food which will so well satisfy the natural cravings of the average human stomach that artificial and harmful stimulants will not be required.

We should eat intelligently. Food and drink are to the human machine what fuel and oil are to the mechanical. An engine could not get up sufficient steam to pull a big load on a few sticks of soft wood or scraps of paper, and a working man cannot get up sufficient ambition to make the most of his opportunities on some slices of greasy salt pork, with soggy potatoes and a few heavy biscuits or doughnuts on the side.

It is poor economy to send all the milk and cream and eggs, and the best vegetables, fruit and poultry to market. Farm folk themselves deserve the best of what they raise, and they should have it, too. If they wilfully deprive themselves, the doctors and druggists will eventually get the money they saved (?) by selling all their best food products and living on the husks themselves. Besides, pills and tonics are not nearly so palatable and healthful as eggs and cream, and fruit and vegetables.

So it all comes around to this point, that it pays to eat good food, and that it is the housewife's duty to know how to prepare it, after the "good man" has labored to provide the necessary material. The penalties of over-eating are too well known to need any special mention. It has been aptly said that many people dig their graves with their teeth. The penalties of over-work are also well known, and it therefore behooves the cook to so plan and regulate her culinary activities that that department of her housekeeping will not take up an undue amount of her time or strength.

It is hoped that this little cook book will induce housewives to try an occasional change in their usual daily bill of fare. The introduction of some variety will make the cook's work less monotonous and is likely to be appreciated by other members of the family as well. In warm weather endeavor to avoid as much as possible heavy foods that heat the blood. For doughnuts, mince pies and pork, substitute fruits, salads, and vegetables, and eat but sparingly of meat.

Entire wheat, graham, corn and rye bread are better than the white bread and ought to be served oftener. The virtues of milk and fresh buttermilk ought not to be overlooked either, and they might with advantage frequently serve as substitutes for boiled coffee and over-steeped tea, which are decidedly detrimental to health.

Amateur cooks and beginners who are ambitious to extend their knowledge in the culinary line need not necessarily learn by bitter experience alone. Almost every State Agricultural College has connected with it a department of Domestic Science, which issues bulletins periodically, containing much useful information, being the cream of many experiments and researches. Some of these departments conduct correspondence courses for farmers' wives, and the Department of Agriculture at Washington, D. C., will send free of charge to anyone who asks for them, bulletins on the values and chemical composition of various food stuffs. The government and state departments of agriculture are generally able and always willing to help the farmer and his wife, because they are there to help them. Don't be backward about asking for information.

The editor of this unique little cook book begs the indulgence of all who may become possessed of a copy. She does not claim to "know it all," and in this instance has confined herself chiefly to the task of picking out from among a million good recipes, kindly contributed by the good cook readers of "Farm and Home," such as seemed the best and the most deserving of finding a place in the "Farm and Home Cook Book."

A glance through the index will prove that there is no lack of variety, and every woman who is represented in this book with one or more recipes has reason to be proud of being found in such good company. The editor extends hearty thanks to each and every one for the kindly and intelligent co-operation which helped to make this book possible, and that in turn, it is hoped, will help out many sister cooks all over this broad land of ours, where "Farm and Home" is a welcome visitor, when confronted with the problem, "what shall I cook, for a change?"

Recipe for a Good Appetite

A task to do, be it great or small,
A cheerful heart with a smile for all;
Faith in the good and love for our brother,
The wish to help, and not hinder each other;
Banishing useless worry and care,
Seasoning work with a song and a prayer;
Helping the old world on the right way.
Doing and growing a little each day,

—Celia Parker Woolley.

Bread, Rolls, Buns and Toast

"Back of the loaf is the snowy flour,
And back of the flour, the mill.
Back of the mill is the wheat and the shower
And the sun, and the Father's will."

IN the culinary line there is nothing more important than to know how to prepare and bake good, wholesome bread—"the staff of life." The dry, tasteless composition miscalled bread by some anxious-to-get-rich-quick professional bakers, and by don't-know-how housewives, is calculated to make one place undue emphasis on the old saying that "man cannot live on bread alone." As a matter of fact, such stuff is not only unpalatable, but also lacks the nutritive elements bread ought to have, being made of poor flour and deprived of whatever little good there may have been in the flour by ignorant or careless handling and baking. And yet, really good, wholesome, nutritious and palatable bread is not expensive nor difficult to make. On the contrary, the art can be easily learned by anyone who is willing and anxious to learn, be she a wholly inexperienced beginner or a discouraged amateur, desirous of improving. That our farm cooks know how to bake bread is fully attested by the following delightful variety of recipes.

The Ingredients of Bread

Four of the simplest ingredients in the culinary laboratory enter into the composition of a loaf of bread; yet the changes through which these materials pass before a finished loaf is evolved are the most complicated in all cookery. The four ingredients that enter into a loaf of bread are flour, yeast, salt and liquid. Milk or water, or a part of each, may comprise the latter. Bread made with milk is more nutritious, but it dries more quickly than does bread in which water is used. The texture of milk bread, even with slight kneading, is velvelty and pleasing. Half milk and half water is quite generally used. Water bread, without shortening, carefully

manipulated, gives a loaf of nutty flavor, but with tough crust. Water, with two tablespoons shortening to the pint, is more generally preferred by American housekeepers. Opinions differ as to just what properties good bread should possess. Some wish a moist crumb and tender crust, others a dry crumb and a flinty crust. But there are certain points upon which all agree; namely, bread should be agreeable in smell and taste, while it should be light and porous, and the loaf should keep in good condition several days.—[J. McK. H.

About the Flour

The prime requisite for good bread is good flour. Without good flour the best cook cannot possibly make good bread. Obviously, it is poor economy to buy the poorer grades of flour, and if your local dealer cannot or will not furnish you with the best, send an order to the nearest town or city, and insist upon getting the right kind. Flour made from inferior wheat or wheat that has been exposed to moisture produces a heavy, moist bread, which moulds quickly.

To test bread flour, according to Mrs. Rorer, make a small ball of dough from flour and water, knead well, as for bread, and then quickly break the ball or biscuit in half. It should break with a crack, but if it is poor flour it will first pull and stretch and finally break without a sound. Another test is to take a handful of flour, close the hand tightly, then open it, and if the flour falls apart and does not pack, it is good for bread or biscuits. The color should be a rich, creamy tint—blue-white or greyish tints indicate poor, cheap flour.

Pastry flour should never be used for bread, biscuits or muffins, but only for fine pastry, cakes and similar light mixtures that do not require kneading. Genuine pastry flour is a pale, yellowish white, fine and starchy, and will easily retain the form of the hand upon pressure. It is usually sold in small boxes or bags, but very seldom, if ever, in bulk, to retailers. The only permissible substitute for genuine pastry flour, when that cannot be obtained, is a soft, winter-wheat flour.

Whole wheat flour is of a dark, brown color, rather coarse, and should be free from bran, which is the outside coat of the wheat. All the other nutritive parts of the wheat grain are retained in the whole wheat flour, while only the inner portions are used for the fine white flour, which lacks many of the more nutritious elements. Bread made from whole wheat flour is considered by physicians to be the best diet for young and old—especially those suffering from weak digestion, for nursing mothers and for those inclined to be anaemic, especially children inclined to rickets, and those whose teeth show signs of early decay, as whole wheat is rich in alkaline phosphates.

Again, according to Mrs. Rorer, most graham flour sold in our markets is composed of a little white flour and a goodly quantity of bran, mixed with a certain proportion of "shorts" or "middlings." These particles being indestructible, graham bread therefore cannot be recommended very highly for steady consumption.

Experienced housewives know that flour varies in its capacity to absorb moisture, and that therefore no recipe can indicate exactly the necessary amount of flour to be used. A little practice, perseverance and common sense will soon teach ambitious beginners the methods which will produce best results.

About Kneading Bread Dough

Stir sufficient flour into the sponge to make a dough that may be turned on to a board sprinkled with flour; then flour the hands. Draw the dough farthest from you over into the center several times, and then turn the whole mass half around. Draw it again from the opposite side toward the center; and press it down either with the fingers or the ball of the hand, then half turn again, and repeat this, with a sort of rocking motion, until the dough has been thoroughly and evenly kneaded. This will take at least 15 minutes. At first you must add flour, just a little at a time; but after the dough has lost its stickiness, knead it on a dry board. When it ceases to stick on pressure, the kneading may be discontinued. —[Mrs. S. T. Rorer.

When the bread dough becomes elastic and loses its stickiness, it has been kneaded sufficiently long and is ready for its first raising. Kneading is really the most important part of bread making. In most households, the hands are used for this purpose. Good and inexpensive bread mixers can now be had which save three-quarters of the labor in bread making.—[A. G., Mass.

Good Bread Without Kneading

I find that the chief secret of good bread is mixing the dough soft. Use any favorite bread recipe, but use more wetting. Mix it so soft that you can easily beat it with a strong spoon—so soft that you cannot handle the dough except with well floured hands, and so soft that you cannot shape it into round loaves. I mix bread in a large granite-ware pail, cover with a tin cover, and wrap the whole thing snugly in an old comforter, set it on top of a high stool, which in turn I place upon the top of a chair, and put all in a warm corner of the room. This arrangement keeps the draughts off, and as the upper layers of air in the room are the warmest it secures for the bread a uniform degree of warmth throughout the whole process of fermentation. This is not always easy to get, particularly in

winter. In the morning I turn the dough into nicely buttered bread tins, smear the top with melted butter, and let stand until it is double in bulk. Have the oven pretty hot for the first 20 or 30 minutes, and then reduce the heat somewhat. This gives a deliciously crisp crust.—[Mrs. W. J. T., Vt.

About the Baking

The baking of the bread is of the greatest importance, as the yeast plant must during the baking process be thoroughly killed. Otherwise it is capable of setting up fermentation in the stomach. If the oven is too hot and the loaves large, the crust surrounding will prevent the heat from penetrating to the center of the loaf. Such bread is very unwholesome. There are several ways of testing the oven without a thermometer. The old-fashioned baker's method was to throw flour on the floor of the oven and if it browned up after 3 minutes without taking fire, the oven was sufficiently heated. The ordinary cook will hold her hand in the oven while she slowly counts twenty. If you have an indicator on your oven, the hand should register 8. When the bread is done, it should immediately be removed from the pans and tipped up so that the air may circulate freely around each loaf. Do not cover the bread even with a light cloth, as in this way the moisture is held, destroying the crispness of the crust, and making the center rather heavy.—[Mrs. S. T. R.

To Make Yeast Without Yeast

On Monday morning boil 2 ozs hops in 4 qts water ½ hour, strain, and when the liquor is lukewarm add a small handful salt and ½ lb brown sugar. Mix ½ lb flour to a smooth paste with some of the liquor and then mix all well together and let stand till Wednesday, then add 3 lbs raw potatoes, grated, mix well and let stand till Thursday. It should be stirred frequently and stand in a warm place. When baking bread you will find that it will not require more than ½ of this yeast as compared to other yeast.—[Mrs. N. E. W., Mo.

Fresh Yeast

To 4 large tablesp hot mashed potatoes add ½ teasp salt, 1 teasp sugar, and hot water enough to make a thin batter. When lukewarm, add 1 cake compressed yeast, thoroughly dissolved in a little lukewarm water. Stir well and set in a warm place to rise over night. I always make yeast fresh the day before I bake bread. This insures sweet, delicious bread, with no sour taste.—[L. M., N. Y.

Perpetual Yeast

Dissolve 1 cake compressed yeast in 1 pt lukewarm unsalted water in which potatoes were boiled. Mix well, add ½ cup sugar, stir thoroughly, pour into a 2-qt glass jar, cover loosely, and then let stand in a warm place over night. Next morning it will be a foaming mass. Put the rubber on the can, screw the cover down tight and set away in a cool place. When ready to make bread, pour into the can of yeast foam prepared as above, 1 pt lukewarm water in which potatoes were cooked, mix well, and then stir in ¼ cup sugar. Let the can stand open in a warm place about 5 hours, or until the contents are very light and foamy. Then stir it down and use 1 pt of the mixture for raising four loaves of bread. Put the rubber and cover on the jar again and keep in a cool place. Some of this yeast may be used once or twice a week, or every night, by adding fresh potato water and sugar as described above.—[Mrs. C. E. A., N. H.

Potato Yeast

To 1 qt hot, unsalted, mashed potatoes, add 1 qt hot unsalted water in which the potatoes were boiled, and a paste made of 3 tablesp flour and a little cold water. Beat well, and then add 3 tablesp sugar, 2 tablesp salt and 1 pt cold water. When this mixture is lukewarm, add 1 cake compressed yeast, thoroughly dissolved in a little lukewarm water. Let stand in a warm place until light, and when light, use as much of this yeast as you have water—1 qt yeast and 1 qt water with flour enough to knead to the proper consistency will make about five or six loaves of bread.—[Mrs. J. B., Kan.

Raw Potato Yeast

Peel and grate 5 medium sized raw potatoes, put in a gal crock and add ½ cup each salt and sugar, and stir it well, then pour in boiling water, stirring constantly until the mixture thickens. Stir or beat with a spoon occasionally while allowing it to cool, and when lukewarm add ½ pt old yeast or ¼ cake compressed yeast dissolved in a little lukewarm water. Set away in a warm place until light.—[Mrs. D. L. A., Ore.

Hop and Raw Potato Yeast

Boil a handful of hops in 1 qt water, then strain, pour the liquid in a jar and add to it 1 cup sugar, ½ cup salt, 1 level tablesp ginger and 8 medium sized raw potatoes, grated. Mix well, and when lukewarm, add 2 cakes compressed yeast, thoroughly dissolved in a little lukewarm water. Cover and let

stand in a warm place till light, then seal and keep in a cool place. One cup of this will be plenty for three loaves of bread. Shake the jar well before using this yeast.—[Mrs. B. B. G., Mass.

Buttermilk Yeast Cakes

Scald 1 qt fresh buttermilk but do not let it boil, and while it is scalding hot sift in about 1½ qts white corn meal mixed with 1 teasp salt. Stir vigorously, and when the mixture is lukewarm stir in 1 cake compressed yeast, dissolved in a little lukewarm water. Set away in a warm place to rise, and when the mixture has become very light, stir it down again. Do this three times and then add more corn meal and flour sufficient to make the mass stiff enough so it will stick together and can be easily handled. Form into small cakes and let them dry.—[L. M., N. Y.

Tanzy Yeast

Boil together in 1 pt water, 1 large potato, and about 10 tanzy leaves. When the potato is soft, skim out the tanzy leaves, mash the potato fine and when lukewarm stir in 2 tablesp flour and 1 cake compressed yeast, dissolved in a little lukewarm water, 1 tablesp sugar and 1 teasp salt. Set away in a warm place until light and foamy, then stir in about 1½ pts white corn meal. It should be quite stiff. Roll out on a well floured board, about ½ inch thick, cut in 1-inch squares, and dry. Store in sealed paper bags and hang in a cool place. Use one of these cakes for three loaves of bread.—[Mrs. M. McC., Kan.

Jug Yeast

Wash and peel 6 medium sized potatoes, cut into quarters and boil until soft. While the potatoes are cooking, steep a handful of hops in 1 pt water. When the potatoes are well done, mash them fine, sift over them 1 pt flour, add ½ pt sugar and scant ¼ pt salt. Mix well and then pour over this the hot water in which the potatoes were cooked and the strained water in which the hops were steeped, and beat all well together until smooth. Then add enough water to make 1 gal in all. When lukewarm add 2 cakes compressed yeast, thoroughly dissolved in a little lukewarm water. Stir well and set away in a warm place until it ferments and is light, then pour in a jug, cork tightly, and keep in cool place. Use about ½ pt of this yeast for a baking of bread.—[Mrs. H. C. H., Col.

Homemade Baking Powder

To 1 lb and 2 ozs cream tartar add ½ lb bi-carbonate of soda and ¼ lb fine cornstarch. Mix well and sift through a very fine sieve at least six times to be sure that the ingredients are evenly distributed. All the ingredients must be dry, and the baking powder should be kept in a close tin, and set away in a dry place. Weigh the ingredients exactly, according to the above given quantities. Too much soda will cause yellow or brown spots to appear in the batters where this baking powder is used, and besides being unpalatable, when too much soda is used it hinders digestion.—[A. G., Mass.

White Bread

At noon, when the potatoes are cooked for dinner, select 3 about the size of an egg, mash very fine, add 1 level tablesp salt, 2 of sugar and 3 of flour. Mix all well together, then add scant ¾ cup boiling water, stirring vigorously, and when lukewarm add ¾ cake compressed yeast dissolved in a little lukewarm water. Stir the mixture well, cover and let stand in a warm place. In the evening scald 2 cups sweet milk, pour it into the mixing pan, add 2 cups cold water, and when lukewarm add the light yeast mixture, and mix stiff with warm flour. Turn out on the bread board and mould into a large loaf, kneading about 10 or 15 minutes; then return to the mixing bowl, cover, and set in a warm place over night. In the morning knead it down and divide into three loaves. Put into greased tins, and set in a warm place to rise until they have doubled in bulk. Bake one hour in a moderately hot oven.—[Mrs. B. G., N. Y.

Yeast Bread (Compressed Yeast)

At noon pour 1 qt water from the boiled potatoes over 1 cup granulated sugar and let stand till lukewarm, then add 1 compressed yeast cake, stir well, cover, and set in a warm place until next morning. Put 2 qts warm sifted bread flour in the mixing pan, make a hole in the middle, put in ½ cup sugar, a little salt, and a small piece of lard, then add 1 pt yeast as prepared above, and 1 qt lukewarm water. Stir well, cover and set in a warm place to rise. When light and foamy, mix stiff, adding more flour if necessary, and knead from 5 to 15 minutes or longer. Let rise again, and when light shape into small loaves, but do not add any more flour. Place in dripping pans so the loaves just touch, brush with melted lard, and set to rise in a warm place. When light, but not too light (it should be no more than double in bulk), bake in a hot oven about 50 minutes. When done, take out, brush over with melted butter, cover with a light clean cloth and let cool. Keep the balance of the prepared yeast in a jar in a cool place,

and the next time, the day before you wish to bake, start the yeast as before, only use the remaining prepared yeast, instead of the compressed.—[Mrs. E. McC., N. Y.

White Bread (Perpetual Yeast)

For four loaves bread use 3 qts flour, 1 scant qt lukewarm water, 1 tablesp salt and 1 pt perpetual yeast. (See perpetual yeast recipe.) Knead the dough until thoroughly mixed, rub the outside of the mass with a tablesp lard, or lard and butter, put in a bowl, cover, and set in a warm place to rise over night. Next morning mould into loaves, let stand in a warm place 1 hour, and when light bake 1 hour in a hot oven.—[Mrs. C. E. A., N. H.

Potato Yeast Bread

Sift 3 qts warm flour in a warm mixing bowl with 1 tablesp salt, ¾ tablesp sugar and ½ tablesp lard, then add 1 pt potato yeast, and 3 pts lukewarm water. Knead thoroughly, set in a warm place, and let rise over night. Next morning mould into loaves, set in a warm place until it has doubled in bulk, and then bake.—[Mrs. D. L. A., Ore.

Hop Yeast Bread

After tea time make a thin sponge with warm flour, 3 pts warm water and 1 cup hop yeast. Cover and let stand 2 hours in a warm place until light; then knead into a loaf, cover, and let stand in a warm place over night. In the morning mould into three loaves, let rise, and when light bake 1 hour. Have the oven quite hot when the loaves are first put in, and gradually moderate the heat.—[M. D., O.

About "Salt Rising" or "Emptyings"

This sponge or leavening is made by fermenting flour and water or milk without the addition of ordinary yeast. The true conditions of this fermentation are not exactly known. Judging from the odor produced, bacteria play an important part in the "fermentation." Then, too, the wild yeast plants of the air find this an exceedingly good resting place, and grow with great rapidity. Whether or not this bread is wholesome, is an open question. We know this, that in a perfectly clean room (and by this we mean a room surgically clean, one free as nearly as possible from all germ contaminations) it is almost impossible to make good "emptyings." Carry the basin from this room to one where the floor is covered with carpet, especially if the carpet has not been carefully cleaned or shaken recently, and almost immediately you will have a pitcher full of foaming "emptyings." We fully realize that many persons have eaten bread made after this method for years, and are, perhaps, in fairly good health. The question is, then, what would they have

been if, instead, they had always used good bread? The effect of heat upon bread greatly influences its digestibility. "Salt rising" bread will not bake as easily or quickly as that made with yeast. The crust is always light and soft, and the crumb moist; seeming to hold much more water than other breads. This sponge, made from the wild yeast floating in the air, and unwholesome yeasts used in bread making, are the frequent causes of indigestion. This bread then should be used but sparingly, if at all.—[Mrs. S. T. Rorer.

Salt Rising Bread I

To 1 small cup new milk add 1 scant cup boiling water, and stir into this 1 large cup white corn meal, and enough flour to make as thick as cake batter, 1 tablesp sugar, ½ teasp salt, and a small pinch of soda. Set away in a moderately warm place over night. In the morning it will be light. Stir in a little warm water and a little flour to make of the proper consistency, and then set the mixing bowl in a vessel of warm water over the back of the stove, and by the time breakfast is over it will probably have risen to the top of the tin, or be thoroughly light. Next sift into a bread mixing pan enough flour for a large loaf (about 1 qt or more), add a little lard, salt and sugar, and mix up with the foamy "rising," using a little warm water if more wetting is needed. Knead well, shape into loaves, put in well greased pans, and set in a warm place to rise. When light bake in a not too hot oven. I have used this recipe for 15 years, and it has never failed me. I usually use a quart fruit can to prepare the "rising."—[E. A. E., N. C.

Salt Rising Bread II

Put into a qt pitcher or jar 1 pt boiling water, 1 teasp sugar, and ¼ teasp each soda and salt. When cool enough to bear your hand in it, add flour to make a thick batter, beat well, and put the jar or pitcher in a vessel filled with hot water but not hot enough to scald the mixture. Keep up a uniform temperature until the "rising" is light. If set early in the morning, it will be ready just before noon to make sponge. Add 1 qt warm milk and flour to make a sponge. Set in a warm place and when light make into loaves and let them rise again. Care should be taken not to let them rise too long, or the bread will be dry and tasteless.—[Mrs. J. A. W., Mo.

Directions for Steaming Bread

For moulds, if you do not have the boughten ones, use 1-lb baking powder cans, or cottolene cans, or small lard pails, with covers to fit snugly. Butter the inside of the moulds well, and also the inside of the covers. Fill the moulds no more than two-thirds full, to allow space for swelling. If you do not own

a "steamer," it is a good plan to set the covered mould inside of a larger vessel with a thin little piece of wood in the bottom, and fill the outside vessel with boiling water to within an inch of the top of the mould, but no more, as otherwise the water would leak into the mould while boiling. Cover the outside vessel securely, and boil steadily for the length of time the recipe calls for. It is important that the water should not stop boiling until the bread is done, otherwise the bread will be soggy. Have a kettle of hot boiling water always in readiness, and if necessary add a little water to the steaming vessel, if the water in it boils away too much. When done remove the cover from the mould, and put the bread in the oven about 5 or 10 minutes, to dry and brown.—[A. G., Mass.

Entire Wheat Bread

Sift 2½ cups entire wheat flour with 1 scant teasp soda and ½ teasp salt, add 1 cup buttermilk. Mix well, then turn into greased pans and bake ½ hour. If liked 1 or 2 tablesp sugar may be added.—[J. B. J., O.

Baked Graham Bread

To ½ cup molasses or scant ¾ cup brown sugar add ½ cup each white flour and corn meal, 2 cups each graham flour and sour milk, and 1 teasp soda dissolved in a little warm water, added last. Bake in 1-lb baking powder cans, about ¾ hour. —[Mrs. B. W. A., Cal.

Steamed Graham Bread

To 1¾ cups graham flour add 1 cup wheat flour, ½ cup corn meal, 1 teasp baking powder, ½ cup sugar, 1 egg, 2 tablesp butter, 1 cup each sweet milk and buttermilk in which dissolve 1 teasp soda, 1½ cups molasses, and a pinch salt. Steam 2 hours, then bake 20 minutes.—[Mrs. E. V., N. Y.

Raised Graham Bread I

Early in the morning scald 1 pt fresh milk, and while hot add 1 teasp butter or lard, and small pinch soda. When lukewarm add 1 cake compressed yeast dissolved in a little lukewarm water. Mix well, then add 1 qt graham flour, 1 pt wheat flour, ½ cup sugar, and 1 teasp salt. The ingredients should all be lukewarm. Mix well, and if there is not quite enough wetting, add a little more lukewarm water. Cover, and set in a warm place to rise. When light (which ought to be in a few hours) divide into two loaves, mould on a well floured board, just enough to shape them into loaves. Put in greased tins, cover with a cloth, and set in a warm place to rise again. When light, bake about 1 hour, and when done,

remove from the tins immediately and place on a clean cloth until cold.—[Mrs. A. C., Mass.

Raised Graham Bread II

To 1 pt light bread sponge add 1 pt lukewarm water, and then stir in 1 qt graham flour, a little salt, and ½ cup sugar. Knead to the proper consistency with white flour, and let rise the same as white bread. This will make two loaves.—[Mrs. J. W. M., Pa.

Rye Bread

Sift and mix together 1½ qts rye meal, ½ qt white flour, 1 level tablesp salt, and ½ tablesp caraway seed. Make a hollow in center of flour and pour in 1 cake fresh compressed yeast dissolved in 1 qt lukewarm milk and water mixed, and 1 level tablesp melted lard. Stir in a little bit of the surrounding flour to make a soft sponge, cover, and set in a warm place to rise. At the end of 1 or 2 hours it will be light. Then work into the sponge the rest of the surrounding flour, using a big wooden spoon, and work about 10 minutes, then cover and again put away in a warm place to rise, which will take from 2 to 3 hours, when it should double in bulk. Turn out on mixing board, sprinkle with white flour, and knead into loaves, kneading each loaf about 10 minutes. Put each loaf into greased pans, cover with a clean cloth, and let rise again. When light put into a moderately hot oven and turn bread every 10 minutes for the first ½ hour (three times), so that it will raise even. After the first ½ hour increase the heat some. After the loaves have baked 1 hour, take them out of the pans and put them on the bare oven shelves, and bake ½ hour longer. This will make a nice brown crust all around. When done wrap in a clean cloth, and lean against something until cold. When compressed yeast is not on hand, ½ cake dry yeast may be used by starting the sponge the day before.—[Mrs. G., Wis.

Oat Meal Bread I

Pour 3 cups boiling water over 1 cup rolled oats, add ½ cup molasses or sugar, 1 tablesp lard, and 2 teasp salt. When lukewarm add ½ or ¾ cake compressed yeast dissolved in a little lukewarm water (in winter it may be necessary to use 1 whole cake yeast), then add enough bread flour to make a firm dough, and knead. Let rise over night, then mould into two loaves, and when light, bake about 1¼ hours.—[G. I. C., Mass.

Oat Meal Bread II

Take any desired quantity of bread sponge and before you have kneaded it quite stiff enough for bread, work in enough oat meal to make it stiff, then shape into loaves, grease well all over, and set in a warm place to rise. It will take longer to rise then ordinary white bread. When light, bake.—[Mrs. W. W. P., Okla.

Barley Bread

To 1½ cups hot, boiled barley mush, add 3 tablesp sugar, 2 tablesp butter, and 1 teasp salt. Mix well and when lukewarm add ½ cake compressed yeast, dissolved in ½ cup lukewarm water. Mix well and then knead in sufficient flour to make a stiff dough. Knead until elastic, then set in a warm place to rise, and when light mould into loaves, let rise again, and when light, bake. Bread made with mush requires a larger quantity of flour, and the dough should be mixed stiffer than ordinary bread dough.—[J. H.

Baked Brown Bread I

To 1 pt light bread sponge add ½ cup molasses and a little salt, and when well mixed stir in graham flour until the batter is quite thick. Put in well greased bread tins to rise, and when light bake a little longer than white bread.—[Mrs. E. W., N. Y.

Baked Brown Bread II

Put 1 cup molasses and 1 teasp soda over the fire and stir until it foams, then add 1 pt sweet milk, 1 teasp salt, and 4 cups graham flour sifted with 2 teasp baking powder. If all graham flour is not liked use 3 cups graham and 1 cup white flour. Stir well, put into well greased tins, let stand 2 hours to rise, and then bake.—[E. T., N. Y.

Steamed Brown Bread I

To 1 cup white flour add 1 cup graham flour, ½ cup yellow corn meal, 1 teasp soda dissolved in 1½ cups sour milk, ½ cup N O molasses, and pinch salt. Steam 2¼ hours, then put in the oven about 5 minutes.—[Mrs. J. W. Van B., Wis.

Steamed Brown Bread II

To 3 cups sifted graham flour add 1 cup corn meal, ½ cup sugar, 1 cup molasses, 2 cups buttermilk in which dissolve 2 teasp soda, ½ teasp salt, and lastly 2 cups seeded raisins dredged with flour. Put into 1-lb baking powder cans well greased, filling a little over half full. Steam 3 hours.—[A. C., Pa.

Steamed Brown Bread III

To 2 cups corn meal add 2 cups rye meal, ½ cup molasses and 1 heaping teasp salt. Mix well and then stir in 3 cups boiling hot water. When smooth add 1 cup sour milk in which 1 teasp soda has been dissolved, and then add 2 cups sifted graham flour. Mix well, steam 4 hours, and then bake ½ hour.—[Mrs. C. E. W., Mass.

Bran Bread

Sift and mix together 4 cups wheat bran, 2 cups wheat flour, 1 teasp soda and ½ teasp salt, then add 4 cups sour milk and 1 cup molasses. Turn into well greased bread pans and bake in moderately hot oven about 1 hour.—[Mrs. A. M., Ct.

Currant Bread

To 1 qt bread sponge add ½ cup molasses, 2 tablesp shortening, 1 teasp each salt and cinnamon, ½ teasp cloves, ½ lb clean currants, and ¼ lb seeded raisins, with flour enough to make a stiff dough. Turn into well greased pans, also grease the top of the dough, cover, and set in a warm place to rise. When light, bake.—[Mrs. J. L. P., Fla.

Hominy Bread

To ¾ pt cold, boiled hominy, add salt to taste, ½ pt corn meal, 2 well-beaten eggs, 1 tablesp lard or butter, and sufficient sweet milk to make a thick batter. Turn into well greased pan and bake.—[Miss M. C. G., Ala.

Mush Bread

Prepare corn meal mush in the usual manner, and to 2 qts of the hot mush add 2 qts whole wheat flour or graham flour. Mix with a large wooden spoon and while mixing add 1 cup maple syrup or N O molasses, 1 teasp salt, and butter the size of a walnut. Mix well and when lukewarm add 1 qt light bread sponge. When this is well mixed add ½ teasp soda and warm flour enough to knead and mould into small loaves. Put in well greased pans, let rise and when light bake in a moderate oven about ¾ hour. When done remove from the pans, rub the loaves with butter, wring a clean cloth out of hot water, lay it over the bread, and let stand till cold. The crust will be nice and tender. Follow the same plan for softening crust of any bread.—[A. G., O.

Pumpkin Bread

To 1 cup stewed pumpkin add pinch salt, 1 egg, 2 teasp each sugar and molasses, 1 cup sweet milk, 1 teasp soda dissolved in 1 cup sour milk, and a mixture of corn meal and white flour

enough to make a batter as for sponge cake, using ¼ part flour and ¾ part corn meal. Pour 3 or 4 tablesp thick sweet cream over the top of the batter just before placing the pan in the oven.—[Mrs. E. R. S., N. Y.

Light Corn Bread

Add 1 tablesp salt to 1 qt water, bring to a boil and then stir in enough corn meal to make a medium thick mush. Let boil up once and remove from the fire, stir in 2 qts cold water, and thicken with corn meal until stiff. Cover and set in a warm place to rise. When it is light it will puff up, and the batter will crack open and seem thinner. Stir in ½ cup sugar and 1 cup flour, and let rise again, which will take about 15 or 20 minutes; then pour the mixture into a deep, well greased pan and bake in a hot oven.—[Mrs. W. T. F., Mo.

Corn Meal Egg Bread

To 2½ cups corn meal add ½ cup white flour, 1 teasp salt, 2 tablesp sugar, 1 scant teasp soda dissolved in 1 cup sweet milk, 2 beaten eggs, and 1 cup sour milk or cream. Beat well, put 1 tablesp butter into a hot spider, just large enough to bake a cake the size of a breakfast plate, pour the batter into this and then pour over it 1 cup sweet milk, but do not stir. Bake about 25 to 30 minutes in a hot oven. When the cake is cut, the milk poured in last will show in delicious creamy veins running through it.—[Mrs. G. A. S., N. Y.

Corn Bread (No Eggs)

To 2 cups corn meal add 1 cup flour, ½ cup sugar, 1 teasp soda and ½ teasp salt. Sift these ingredients well, then add ½ cup melted lard, and enough buttermilk or sour milk to make a batter as for griddle cakes. Pour into well greased pans about ¾ inch deep, and bake 15 minutes.—[M. M., Ind.

New England Corn Bread

Scald 1 cup white corn meal with just enough boiling water to moisten it. Let stand about 10 minutes, then add enough cold water to make a soft batter. When lukewarm add ½ cup liquid yeast, ½ cup molasses, ½ teasp each salt and soda, and 1 pt rye flour. Beat well, cover, and let rise until the mixture cracks on top, then stir it down, pour into buttered and floured tins, let rise again, sprinkle the top lightly with flour, and bake 2 hours in moderate oven.—[Mrs. D. W. C., British Columbia.

Richmond Corn Bread

Put 2 tablesp lard in a small, deep, tin pan and place in a hot oven. Beat 1 egg thoroughly in another dish, add ½ cup

sweet milk or water, and then sift in 1 cup white corn meal with 1 scant teasp baking powder and a little salt. Beat well, and then pour in the melted lard which had been placed in the tin pan in the oven, stir well, and then pour the mixture into the hot pan. Some people like a slice of bacon placed on top of the batter. Bake 15 minutes in a quick oven. Serve with fried fish or chicken.—[Mrs. H. L., Va.

Chesterfield Corn Bread

This is to the south what fried mush is to the north, but we think it more palatable and hygienic. To 1 cup corn meal add pinch salt and 1 scant teasp baking powder. Mix well, then stir in water enough to make a batter that can be poured out. Have a large pie pan with 1 tablesp lard in the oven getting hot while preparing the batter. Pour the batter into the hot pan, and bake in a quick oven until nicely browned. This can also be baked on top of the stove on a hot, well greased skillet, and turned, to brown both sides evenly.—[Mrs. H. L., Va.

Sweet Bread

To 1 qt light bread sponge add 2 ozs butter, 4 ozs sugar, and 1 tablesp each cinnamon and caraway seed. Knead thoroughly, let rise, knead again 10 minutes, then put in greased baking pan, brush the tops with melted butter and when light bake in a moderate oven.—[Mrs. J. B., Kan.

German Bread

To 2 cups light bread dough add scant ½ cup butter and lard mixed, 1 cup sugar, 2 cups milk in which dissolve ½ teasp soda, 1 teasp each cinnamon and vanilla, and 1 cup seeded raisins. Stir with flour as stiff as bread dough, let rise, mix, let rise again, then mould into loaves. Score the tops several times with a sharp knife, brush with milk, sprinkle with sugar, let rise, and when light, bake.—[G. L. N., N. Y.

Swedish Bread

Take any desired quantity of light bread dough, roll out about ½ inch thick, rub with melted butter, sprinkle with sugar and raisins or currants, and a dusting of nutmeg or cinnamon. Roll up, let rise ½ hour in a well buttered pan, then rub a little melted butter on the outside of the loaf, and bake in a hot oven ½ hour.—[M. B. G., Wis.

Scotch Bread

When making bread reserve enough for a small loaf and when the dough is ready for the last rising roll out and spread with a mixture of ¼ cup butter and ¾ cup sugar. Roll up and

knead till smooth, using as little flour as possible, then roll out again and spread with ½ or ¾ cup seeded raisins. Roll up and knead as gently as possible, till the fruit is well mixed with the dough, then put in well greased pans, let rise till very light, brush the top lightly with melted butter, sift over with some sugar, and bake in a moderate oven.—[Mrs. F. E. A., Wash.

Bread Sticks or Braids

Make a sponge of 1 cup scalded milk, cooled to lukewarm, 1 cup compressed yeast dissolved in ¼ cup lukewarm water, and flour enough to make a soft batter. Cover and let stand in a warm place, and when light add ½ teasp salt, 1 tablesp sugar, 2 tablesp butter, the beaten white of 1 egg, and flour enough to make a dough that can be handled. Break off small pieces, shape into balls, then with the hands roll on a board, without using flour, into long round strips of uniform size and shape. The strips should be no thicker than a thick lead pencil. Lay the strips in a well greased dripping pan, allowing space between for swelling, let rise until light, and then bake in a hot oven. If the braids are wanted, roll the strips to the desired length, pinch the tops of three of four together, and then braid them loosely, and pinch the ends together. Let rise and when light, bake.—[J. H.

Raised Tea Rolls

In the morning rub 2 teasp shortening (lard or butter) into 3 pts flour, add 1 teasp salt, 2 tablesp sugar, ½ cake compressed yeast dissolved in a little lukewarm water or milk, and lukewarm water or milk (or half and half of each), enough to make a soft dough. Cover and let rise until light and spongy. When light knead with flour and roll out about ¾ inch thick, cut with biscuit cutter, brush each with a little melted butter, dent with the back of a silver knife through the center, fold over, lay in a well greased tin, set in a warm place to rise, and when light, bake in a rather quick oven.—[Mrs. C. E. A., N. H.

Baking Powder Rolls

Sift 1 qt flour with 3 teasp baking powder, 1 teasp sugar, and a little salt. Rub in 1 tablesp cold butter, add 1 well-beaten egg, and enough milk to make a smooth dough as soft as can be handled. Roll out ½ inch thick, cut with biscuit cutter, brush the top of each with melted butter, dent the center of each with the back of a silver knife, fold half over, put in well greased tins, and bake in a rather quick oven.—[Mrs. N. S., Mich.

Cinnamon Rolls

Make a good, rich baking powder biscuit dough, roll as for biscuits and spread liberally with sugar, butter and cinnamon;

roll up, pinch the edges together, cut in slices, put a piece of butter on each slice, and bake immediately in a quick oven.—[B. G. R., Kan.

Raised Cinnamon Rolls

When bread sponge is ready to mould into loaves take about 1 qt, roll out about ½ inch thick, and spread lavishly with a mixture of a generous ½ cup butter and 1 cup brown sugar creamed together and highly flavored with cinnamon. Roll up and pinch the edges together, cut the roll in slices about ½ or ¾ inch thick, set in a warm place to rise, and when light, bake.—[C. L., Ind.

French Rolls

Sift 1 qt flour with 1 teasp salt and 2 teasp baking powder, then rub in 1 tablesp butter or lard, and add 1 scant pt sweet milk. Turn the dough out on a floured board, give it one or two vigorous kneadings to make it smooth, then divide, break off small pieces, roll with the hands, brush tops with milk, and bake in a hot oven 15 minutes.—[M. A. G., O.

Buttermilk Rolls

To scant 1 pt buttermilk add 2 tablesp sour cream, 1 teasp each sugar, salt and soda, and 1 qt sifted flour. Bake in well greased iron roll pans. Sour milk may be used in place of buttermilk.—[M. B., Vt.

Graham Rolls

To 1½ cups sour milk or buttermilk add 1 tablesp sour cream, 1 teasp each soda, salt and sugar, and then mix quite stiff with 1 part white flour and 2 parts graham flour. This will make one doz rolls.—[Mrs. W. J. B., Me.

Squash Rolls

To 1 cup boiled and sifted squash add 1 beaten egg, 2 tablesp sugar, 2 cups sour milk in which dissolve 1 teasp soda, ½ teasp salt, and sifted flour to make a stiff batter. Bake in well greased roll ans in a quick oven.—[E. I. Me.

Bran Rolls

To 1½ cups clean wheat bran add 1 cup entire wheat flour, ½ cup best molasses, 1½ cups sour milk in which dissolve ½ teasp each soda and salt. These are all the ingredients that are necessary, but the rolls will be more palatable and lighter if a little melted butter is added and 1 beaten egg. Bake in well greased gem pans in a moderately quick oven. Bran rolls or bread help to cure constipation.—[Mrs. H. E. R., Vt.

Potato Rolls

Pare and boil until soft 4 good sized potatoes, then mash them smooth and add 1 heaping tablesp butter, 1 teasp salt, 1 or 2 well-beaten eggs, 1 pt sweet milk, lukewarm, and 1 scant pt light bread sponge, with enough flour to make a dough that can be kneaded. Set in a warm place to rise, and when light shape into balls the size of an egg. Let rise again, and when very light bake 15 or 20 minutes in a moderately hot oven.—[E. L. R., S. D.

Plain Buns

Mix together ¼ cup lively yeast, 1 cup sweet milk, scalded and cooled to lukewarm, ½ teasp salt, and 2 cups warm flour. Cover, and set in a warm place to rise, and when very light work in ½ cup sugar and 2 tablesp butter; then knead well about 10 minutes, using no more flour than necessary. Shape into biscuits a little larger than an egg, place on buttered tins, and set in a warm place to rise. When very light bake in a moderately hot oven. The tops of the buns may be brushed over with the beaten white of an egg sweetened, about 15 or 20 minutes before removing from the oven, or sprinkled with moist sugar just after removing from the oven.—[Miss E. I. B., Cal.

Sweet Buns or Rusks

Mix together 1 pt mashed potatoes, 1 cup sugar, and 1 cup liquid yeast. Let stand in a warm place over night, and next morning add 1 scant cup butter, 1 cup sugar, 2 or 3 well-beaten eggs, and warm sifted flour enough to make a sponge. Set in a warm place to rise and when light knead, using no more flour than necessary. Let rise again, then shape into small buns, put in well greased pans, let rise till light, then brush the tops with sweet cream, sprinkle with sugar and bake in a moderate oven. Another way: After the dough has raised for the second time, roll out ½ inch thick, spread with cream, sprinkle with sugar, roll up like jelly cake, pinch the edges, and cut off slices about ¾ inch thick. Place flat on a well greased pan, let rise till light, and bake in a moderately quick oven.—[E. M. C., Mich.

Rusks

To 2 cups raised bread dough add 1 cup sugar, scant ½ cup butter, 1 or 2 well-beaten eggs, and sifted flour enough to make a stiff dough. Set in a warm place to rise, and when light mould into small biscuits, shaped high. Let rise again, and when light sift sugar and cinnamon over the tops and bake. —[M. D., O.

Corn Rusks

To 2 cups corn meal add 3 cups boiled milk, 1 cup lard, and 2 cups sugar, and when lukewarm add 1 cup liquid yeast. Let stand in a warm place over night, and next morning add 1 teasp salt and a small pinch of soda dissolved in a little warm water. Knead with no more flour than necessary, shape into rolls, and set in a warm place to rise. When very light, bake in a moderate oven.—[Mrs. E. A. N., Pa.

Sweet or Salt Bretzeln

Mix 1 large tablesp lively yeast with 1 cup lukewarm milk, and mix well into 1½ lbs sifted flour. Cream ½ lb butter with 2 ozs sugar, add 2 or 3 well-beaten eggs, with a little salt and 1 tablesp liquid yeast. Put the two mixtures together and knead until well mixed, then cut the dough into thin round bars or strips, about 7 inches long, tapering at the ends, twist into any desired forms, put in well buttered pans, allowing space between for swelling, set in a warm place to rise, and when light brush with the white of an egg, dust with sugar, and bake a light brown. If salt bretzeln are wanted omit the sugar from the recipe and a little before removing from the oven sprinkle with coarse table salt.—[S. E. W., O.

Swieback

Dissolve 1 cake compressed yeast in ½ cup lukewarm milk, add ¼ teasp salt and ½ cup flour. Mix well, set in a warm place and let rise until very light, then add 2 tablesp each sugar and melted butter (more sugar if liked very sweet), 1 whole egg and yolk of 1 egg, well beaten, and sifted flour enough to handle. Shape into rolls the size of small sausages, put into buttered pans, set in a warm place, let rise, and when light, bake 20 minutes in a hot oven. When cold cut in slices and brown evenly in a warm oven, then put in sealed paper boxes or bags, and store in a dry place. They will keep for a long time, and if desired can be put in a hot oven a few minutes to crisp before serving.—[N. P., N. H.

BREAD HINTS

Extremes of heat or cold kill the yeast plants, and thus make fermentation or rising impossible.—[A. G., Mass.

Add 1 cup chopped walnuts to each loaf graham bread, and you will find that the flavor of the bread will be very much improved.—[Mrs. M. A. P., Ill

The addition of a little sugar when setting bread sponge will increase the rapidity of fermentation, but it spoils the fine flavor of the bread.—[A. G., Mass.

The "rising" for salt rising bread can stand more heat than yeast, and from beginning to end salt rising bread requires more heat than yeast bread.—[A. G., Mass.

Bread sponged over night is not so liable to sour if salt is added, but salt in the sponge is unnecessary if the bread is made quickly, in the morning.—[A. G., Mass.

After the bread has cooled, put it away without wrapping, in a perfectly clean tin box. Do not keep bread in stone or wood, and do not put in a damp cellar.—[Mrs. R.

The batter for brown bread should be neither too thin nor too thick. If too thin the bread will be pasty, and if too thick it will turn out rather dry.—[Mrs. G. W. D., Wash.

In cold weather I always make double the amount of brown bread at one time, as it will keep well for weeks and can be resteamed or heated over again as needed.—[Mrs. A. B., N. Y.

Do not use bolted corn meal if you can get the unbolted, as the bolted meal is very fine and clammy, and when moistened does not bake so nice a crust as the unbolted meal.—[J. W. G., Ky.

Compressed yeast cakes should be kept in a cool place until ready to use. They are not good after 2 or 3 days. When ready to use, dissolve thoroughly in ½ cup lukewarm water.—[A. G., Mass.

From beginning to end, the process of bread making should be conducted in an even temperature of about 65 degrees, or thereabouts. Protect the dough from draughts and chills, and warm all the ingredients before combining.—[A. G., Mass.

The white of an egg usually added when making rusk or tea biscuits, especially in connection with the shortening, retards the action of yeast, therefore a much longer time must be allowed for the rising of biscuits and buns than for ordinary bread.—[A. G., Mass.

Save about 1 qt of the light bread sponge and set it away in a cool place, and use it for yeast the next baking time, and note the difference in the bread. I have followed this plan many years. Be careful to keep in a cool place, especially in summer.—[Mrs. D. J. W., Mich.

All but 1 cup of the perpetual yeast can be used if necessary, and what remains can be used as a "starter" by adding more sugar and potato water. In this way, if kept covered and in a cool place, it will last for months. I put in ½ cake compressed yeast about once a month, to renew the strength.—[Mrs. A. H., N. Y.

When bread sponge is allowed to stand too long to raise, it is apt to collapse from exhaustion and become sour. The dough is raised enough when it has doubled its bulk. When it has arrived at this stage, and if you should happen not to have the time to attend to it at once, just add a handful of flour and beat it through the dough thoroughly, after which it may stand about ½ hour wihout injury.—[A. G., Mass.

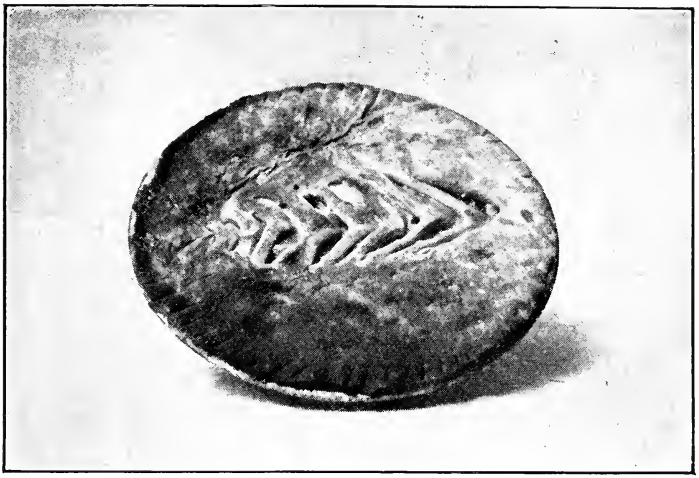
When mixing graham bread I prefer a large knife or a spoon. Be careful not to get the batter too thick. It should not be stiff enough to mould with the hands at first, as the graham flour swells in standing. It should be just a trifle sticky to the touch—a little practice will soon teach you how stiff to make it. Use white flour for the hands and bread board, when moulding the loaves. It is always best to sift the graham flour.—[Mrs. A. E. W., N. Y.

The compressed yeast cakes generally sold in almost every city, town and hamlet should only be used when they are fresh. They should be of a light and even color, but when the yeast is not as fresh as it should be, it will show brownish streaks, and if used would spoil the bread. These cakes, being compressed, contain much more yeast in a small space than ordinary homemade yeasts.—[A. G., Mass.

For steaming brown bread I use 2 sizes of lard pails, put the bread in the small one, and set this in the larger one, with a piece of perforated wood in the bottom, fill with boiling water to within an inch of the top of the smaller pail, which should be securely covered. Cover the larger pail also and place the whole in a hot oven and you will not have to bother with it until the bread is done. This method saves steaming up the rooms. For brown bread I prefer the bolted corn meal.—[Mrs. L. M. R., Me.

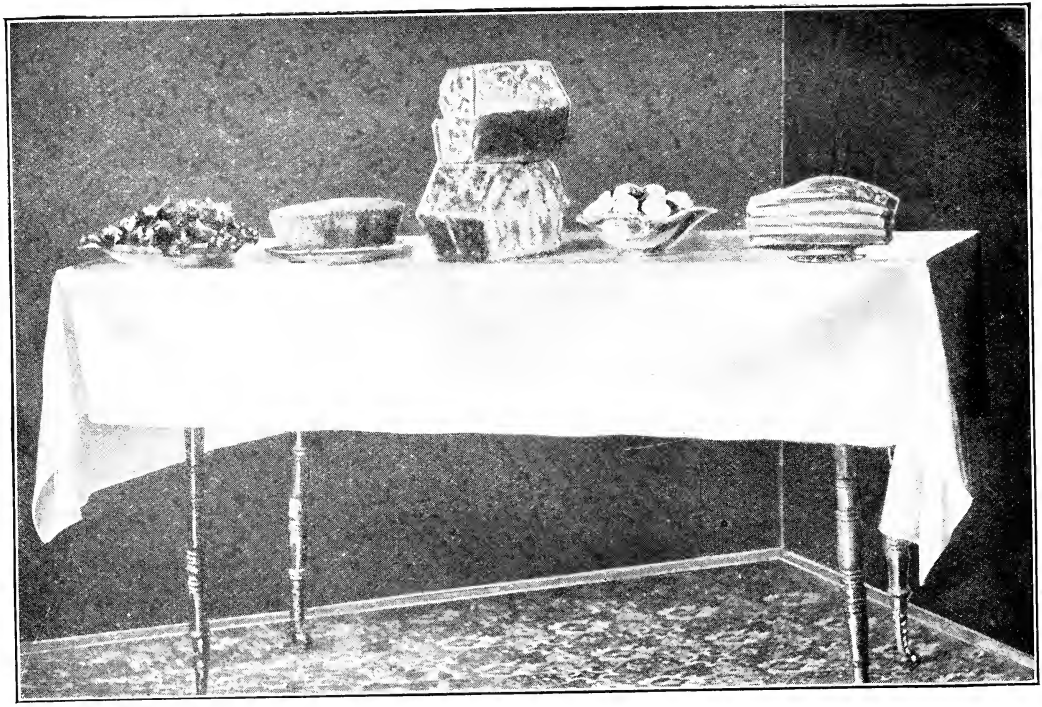
Use milk in mixing bread, for it is obvious that milk is more nutritious than water. Much kneading of the dough is unnecessary, even harmful, though many rules for bread making particularly emphasize it: I think it makes the bread tougher and it does not keep fresh and moist so long. Use as little yeast as possible. In summer less yeast is needed than in winter. All the ingredients for bread making should be lukewarm. Much depends upon baking—not too fast or too slow—in a range that bakes top and bottom evenly, usually in a little less than one hour. A very little baking after the bread is done makes it dry. The ideal bread should be a little moist. It is best not to cut bread the same day it is baked.—[Mrs. J. I. M., N. H.

[PASTE ADDITIONAL RECIPES HERE]



A LUSCIOUS HOMEMADE PIE.

THREE CRISP LOAVES OF BREAD.



AFTER SATURDAY'S BAKING IS DONE—PHOTO BY MRS. J. W. G., KY.

Cakes, Fillings and Frostings

FOR cakes and in all branches of cookery it always pays to use the best and purest ingredients. Inferior flours, or cheap sodas, baking powders, spices and extracts, invariably fail to give satisfaction, because more than the ordinary quantities are required, and because they are generally unpalatable, and, most important of all, because they are positively injurious to health. If you must practice economy, do so in quantity, not quality—in other words, select plain recipes and leave the fancy and more elaborate combinations for special occasions.

Some like cakes very sweet and rich, while others do not. In presenting the following recipes, the editor has tried to steer a middle course. It is understood that salt should be added to every cake, although it was not thought necessary to repeat this in every recipe. The amount of salt required will vary—less if salted butter is used, and more if lard or any other unsalted drippings are used.

The recipes which follow were mostly furnished by readers of Farm and Home, whose initials are signed. These recipes are all claimed to be tried and tested, and whatever else there may or may not be said of them, they certainly sound "tasty," and most of them have the additional merit of being economical. The assortment includes plain and rich cakes, "raised" or yeast cakes, baking powder cakes, sour milk, buttermilk and soda cakes, eggless cakes, butterless cakes, fruit cakes, and various wholesome and palatable light and dark cakes, in loaves, layers, rolls and small cakes, together with all sorts of fillings and frostings. It would seem as though the variety would be large enough to suit all tastes.

General Directions for Baking Cake

Measurements can be only approximately given, since flours vary in their capacity to absorb moisture, and every housekeeper does not measure with the same sized cup, or spoon. Therefore it will be necessary for each cook to experiment to some extent for herself. Bread flour should only be used for bread or yeast cakes, as it contains too much gluten, and is liable to make baking powder cakes too thick. Cups of dry ingredients are measured level, teaspoons or tablespoons should be rounded, while liquid measure should never be overflowing full. A complete table of weights and measures is given elsewhere in this book, also an index to the abbreviations used.

Cake batters are usually mixed by first creaming together the butter and sugar, then adding the eggs, one at a time, and beating them well with the butter and sugar. Sometimes only the yolks are added, and the beaten whites at the very last. After the eggs, molasses, or milk, or whatever liquid the recipe calls for, is added, then the flour, in which the baking powder should first be mixed dry, and all sifted together before adding to the other ingredients.

The seeded or seedless raisins and the currants should be thoroughly cleaned and lightly dredged with flour before adding to the batter, the very last thing. Citron and candied lemon peel or orange peel, as well as nut meats, should also be dredged with flour before adding to the batter. This prevents the fruit from sticking together and falling to the bottom of the cake.

When sour milk is used in cake, it calls for about 1 teaspoon saleratus (soda) to each cup sour milk, or buttermilk—more or less soda, according to the acidity of the milk. Too much soda makes the cakes unpalatable, and causes the objectionable little brown spots. Sweet milk can be substituted for sour milk by omitting soda, and using baking powder instead. It usually requires about 1 to 1½ teaspoons baking powder to 2 cups flour. Also, sour milk can be substituted for sweet milk by omitting baking powder and adding a teaspoon soda to each cup sour milk. One cup sour milk with 1 teaspoon saleratus generally equals about 2 teaspoons baking powder in "raising" power. A good substitute for the "boughten" baking powder is made of cream of tartar combined with saleratus (soda)—two parts of the former with one of the latter.

In dark cakes that call for butter, any good shortening can be substituted for the sake of economy—lard, chicken fat, or drippings, but none of strong flavor, such as goose or mutton, or any fat in which onions have been cooked. When trying a new recipe it is a good plan to measure the shortening and the sugar and molasses scant, until the individual family taste has been ascertained.

When cakes "fall" in the center while baking, or immediately after removing from the oven, it is generally because the batter was too thin, or too rich with butter or molasses, or the baking was too rapid, so that a hard outer crust had formed before the center had solidified. It is for this same reason that the crusts will break, and the batter come up between, thus forming unsightly broken tops to the cakes.

When the cake is thought to be about done, test it by inserting a broom straw with thick end cut to a fine point. If no moisture, or half baked batter adheres to the straw, the cake is done. Also, when the cake is done it usually recedes a little from the sides of the tin. After removing the cake from the oven never place in a draft or on a cold surface, but place the pan on a cloth or towel wrung out of water, and allow it to remain there a few minutes, after which the cake can be easily removed from the tin. The more delicate the cake, the more careful the handling should be.

Cake pans are best greased with baking oil, or lard, never with salted butter, as the latter burns easily, and sometimes also causes the cake to stick to the tins. Some cooks like to sprinkle flour in the greased tins to prevent cakes from sticking. Sprinkle liberally and shake out superfluous flour by inverting the tin and tapping lightly on the outside. Another good plan is to place a fitted piece of well greased paper (white or light brown) in the bottom of cake pan, and sometimes also along the sides, especially for rich cakes that require long baking.

Most cakes require medium heat in the baking, except when the recipe states otherwise. If the oven is too hot, a pan of cold water placed in it will help to reduce the temperature. As a rule, layer cakes and small cakes require a hotter oven than loaf cakes. Cakes made with baking powder call for a higher temperature than those in which cream of tartar and soda, or lemon juice and soda, or molasses and soda are used. Cakes made rich with the yolks of eggs require less heat than cakes made with the whites of eggs—that is, an oven should be hotter for an angel cake than for a yellow or rich and heavy cake. Cake containing fruit should always be baked in a slow oven.

The regulation of the oven temperature spells success or failure in cake baking. As a general rule, the oven should be slow at first, and the heat gradually increased. Never attempt to bake a delicate cake mixture with a freshly built coal fire, which, as everyone knows, always gives out a more intense heat, or with a fire from which the life has largely died out. When the same recipe is used with success at one time and results in failure at another time the fault can generally be attributed to an oven of improper temperature.

In mixing cakes lightened with yeast, observe the same points considered essential to success in bread making. On account of the tendency of sugar, butter and eggs to retard

fermentation it is advisable to add these only to a light sponge or to a light bread dough. When filling cake tins the batter should never fill more than two-thirds of the space. Draw the mixture away from the center toward the corners or edges. If this is done, the cakes when baked will have level tops, providing the oven was properly heated.

It is a saving of time, and results will generally be more satisfactory, if, before beginning to mix a cake, the cook will see to it that she has everything needed ready at hand and in such condition that the ingredients can be put together quickly.

Farmer's Cake

When putting raised bread in pans to bake, leave out a piece about half the size of a loaf. Keep it in raiser and cover warm, while you get the following ready: 1 cup lard (melted, warm, not hot), 1 lb currants, ½ lb raisins, 1½ cups sugar, 1 small cup molasses, 2 eggs, 1 teasp each ground cloves, ginger, allspice, cinnamon and soda. Mix the warm lard, beaten eggs and molasses and put in with dough. Then beat, and beat until it is light and like batter, after which add sugar and beat all again well. Lastly put in the floured fruit, but don't beat—just fold over and over until well mixed, and put in a roaster in a hot oven, and cover and bake for 1½ hours. Do not open oven door until cake is cooked. If your bread is ready to bake first, it does not hurt cake to leave it standing in warm place until oven is ready. This cake is very good and substantial.—[Mrs. E. W., O.

Wedding Cake

I have prepared this for all my children when they were married, and everybody who has tasted this cake declares that it is unsurpassed. Cream 1 lb sugar and 1 lb butter (or use half butter and half shortening), add 12 eggs, one at a time, 1 lb sifted flour, 4 lbs raisins, seeded, 3 lbs currants, 2 lbs almonds, blanched and chopped fine, and 1 cup raspberry jam. Put in a separate small bowl 1 or 2 nutmegs grated, 1 tablesp cinnamon, 1 teasp cloves, and pour over it 3 wine glasses good brandy and 2 wine glasses white wine. Cover the bowl and let this stand while you are mixing the cake, then stir it up, and pour it in the cake batter the very last thing. Mix well, and bake at once in a moderate oven. It is best to line the tin with well greased paper, and care must be used that the cake will not burn at the bottom. These cakes will keep a year or more. Do not bake in too large tins. Use half the quantities if less cake is wanted.—[Anon., N. Y.

Angel Food Cake

A moist and tender angel cake is one of the best things in the art of cookery. Remember that angel food should never be

eaten the same day it is baked. It is better when a week old. The best that was ever baked will be tough when it is fresh. Keep in tightly closed tin box. The recipe which I have used with success is as follows: Add a pinch salt to the whites of 9 eggs and beat till partly stiff, then add ½ teasp cream tartar and beat till very stiff. Fold in gradually and very carefully 1¼ cups granulated sugar that has been sifted several times. Sift 1 cup best pastry flour half doz times, and fold lightly into the sugar and eggs. Lastly add 1 teasp vanilla extract, and pour the batter into an unbuttered pan which has been lightly dredged with flour. Bake for 35 to 50 minutes, and when done do not remove from pan until the cake is almost cold, after which it can be easily loosened and lifted out.—[H. E. S., Ind.

Three In One Cake

This recipe will answer for a French cream cake, a whipped cream cake, or a roll jelly cake. Beat 3 eggs and 1 cup sugar thoroughly, then add 2 tablesp cold water and 1½ cups flour sifted with 2 teasp baking powder. Always stir this batter in one direction. For a French cream cake bake in two round layers. Split the cakes, while warm, and put together with the following cream filling: Put 1 scant pt milk in a double boiler to heat. Dissolve 2 tablesp cornstarch in a little cold milk, add 1 beaten egg, and ½ cup sugar. Then pour this mixture into the hot milk and stir constantly until thick. Add piece of butter size of an egg, remove from the fire and flavor to taste, and spread between the layers. For the roll jelly cake bake in a long bread pan in a not too hot oven, or the edges will be hard and the cake will break when you try to roll it up. When done turn out on a clean towel, spread with jelly or jam, and roll up, leaving the cloth around the cake until it is cool. For whipped cream cake, bake in two round layers, split them while warm and put them together with sweetened whipped cream flavored to taste. This is best eaten fresh.—[Mrs. A. I., Ia.

Fig Pound Cake

Cream ¾ lb butter (or half butter and half shortening) with 1 lb brown sugar, add yolks of 6 eggs, one at a time, beating thoroughly, ½ pt sour milk, in which dissolve 1 scant teasp soda, 1 lb flour sifted with ½ teasp nutmeg, and 1 lb each chopped figs and raisins, dredged with flour. Lastly fold in the beaten whites of 6 eggs. Bake slowly.—[Mrs. A. C., W. Va.

Dried Apple Cake

Soak 2 cups dried apples over night. Drain off water, chop fine, and cook in 2 cups molasses until thick. When cool add 2 cups sugar, 2 teasp each nutmeg, cinnamon, and allspice, 1 cup

shortening, 2 cups sour milk with 2 teasp soda dissolved in it and flour to make a stiff batter. This is an excellent recipe, and makes four large loaves.—[I. A. S., Me.

Prune Cake

To 1 cup sugar add 1 egg and 1 yolk, 4 tablesp sour cream, and flour enough to make a thick batter, sifted with 1 teasp each of soda and cinnamon, ½ teasp cloves and ¼ teasp nutmeg. Lastly mix in 1 cup stewed prunes pitted and chopped. Bake in layers and put together with frosting made with the white of the egg and sugar, or use whipped cream. This is excellent.—[L. A. B.

Blackberry Jam Cake

Cream 1½ cups sugar with ½ cup shortening, add 3 eggs, leaving out the white of one for the frosting, ½ cup sour milk, in which dissolve 1 scant teasp soda, 2½ cups flour sifted with 1 teasp cinnamon, and last of all 1 cup of blackberry jam, mixing it no more than necessary after adding jam. Sweet milk may be used instead of sour milk by leaving out the soda and adding 1 teasp baking powder instead. This is a delicious cake.—[Miss E. C., Ore.

Strawberry Jam Cake

Cream ½ cup butter with 1 cup brown sugar, add yolks 3 eggs, 5 tablesp sour milk or cream, in which dissolve 1 teasp soda, 2 cups flour sifted with 1 teasp cinnamon, and ½ teasp each cloves and nutmeg, 1 cup strawberry jam, and lastly the beaten whites of 3 eggs. Bake in layers, and put together with boiled icing.—[E. B. U., Mo.

Roll Cake With Buttermilk.

Mix 1 egg with ½ cup sugar and add ½ teasp soda dissolved in 6 tablesp buttermilk; then mix in 6 tablesp flour and bake in a narrow, shallow tin. When done turn out on a towel, spread with jelly, or any preferred filling, while the cake is still warm, and roll it up, leaving the towel around it until the cake is cold. This makes a small roll and is very nice.—[Mrs. C. E. P., N. Y.

Brown Loaf Cake

Cream 2 cups brown sugar with ½ cup butter, (or butter and lard mixed), add 2 eggs, ½ cup sour cream in which has been dissolved 1 teasp soda, ½ cup water, ¼ cake chocolate dissolved in a little hot water, 1 teasp vanilla, and 2 cups flour. This is my favorite recipe.—[Mrs. L. L. D., Va.

Graham Cake

Beat 1 egg with 2 tablesp sugar, add 1 teasp salt, 1 pt buttermilk, in which dissolve 1 teasp soda, and then stir in about 2 pts graham flour to make a moderately stiff batter (flours vary so that it is hard to name the exact amount). Lastly mix in 3 tablesp melted butter and bake in a dripping pan about 30 minutes in a moderate oven.—[Mrs. B. B. M., Kan.

Nut Layer Cake

To ½ cup sugar add 1 egg well beaten, ½ cup sour cream in which dissolve 1 level teasp soda, ½ cup molasses, and 2 cups flour. Bake in three layers. For filling use 1 cup thick sweet cream whipped until stiff, sweeten with powdered sugar, flavor to taste, and add 1 cup nut meats.—[Mrs. W. C. T., N. Y.

Chocolate Cake

Cream ½ cup butter with 1 cup sugar, add beaten yolks 2 eggs, ¼ cup grated chocolate dissolved in a very little hot water, ½ cup buttermilk, in which dissolve 1 teasp soda, 2 cups flour, and lastly the beaten whites of 2 eggs. Flavor with vanilla and frost with white frosting.—[Mrs. W. C. T., N. Y.

Steamed Fruit Cake

Cream ½ cup butter with 1½ cups sugar, add 2 eggs, 1 cup sour milk, in which dissolve 1 teasp soda, and 3 cups flour sifted with 1 teasp cinnamon and ½ teasp each cloves and nutmeg. Lastly add 1 cup each raisins and currants and steam the cake 1½ hours, after which place in moderate oven for 15 minutes.—[L. P., Ill.

Layer Fruit and Nut Cake

Cream ½ cup butter with 1 cup sugar, add 1 egg, 1 cup sour milk, in which dissolve 1 teasp soda, scant 2½ cups flour sifted with 1 teasp cinnamon, and ½ teasp each cloves and nutmeg. Next add 1 cup chopped raisins, ½ cup candied lemon or orange peel, cut fine, and lastly ½ cup nut meats and 1 teasp vanilla extract. Bake in layers and put together with caramel filling.—[L. P., Ill.

White Fruit Cake

Cream 1 cup sugar and ½ cup butter, add 2 eggs, 1 cup buttermilk, and flour enough to make a stiff batter, sifted with 1 teasp each soda and baking powder. Flavor with lemon extract, and lastly mix in lightly 1 cup chopped and seeded raisins, dredged with flour.—[L. H., Minn.

Indian Cake

Mix 2 cups corn meal, 1 cup flour, ¾ cup sugar, 1 teasp soda and 1 teasp salt. In another bowl break 3 eggs, beat them up, and add ½ cup melted butter which has been allowed to cool. Then mix in 2 cups rich sour milk and pour this liquid mixture into the flour and thoroughly mix the whole. Bake at once in flat tin pans, or as a loaf cake.—[Mrs. E. E. S., Pa.

Buttermilk Fruit Cake

To 1 cup sugar add 6 tablesp melted butter, 1 tablesp molasses, 1 egg, well beaten, 1 teasp soda dissolved in 1 cup buttermilk, and 2 cups flour sifted with 1 teasp cinnamon and ½ teasp each cloves and nutmeg. Lastly add 1 cup seeded raisins, chopped fine and dredged with flour. Bake in a moderate oven.—[Mrs. W. H. E., Vt.

Apple Pound Cake

Boil together 2 cups chopped fresh apples, scant 1 cup butter, 1 cup molasses, and 1 cup raisins, until the fruit is well cooked. When this has cooled add 1 cup sugar, 1 cup buttermilk, 3½ cups flour sifted with 2 teasp cinnamon and 1 teasp each cloves and soda. Lastly mix in 1 well-beaten egg.—[Mrs. C. C., N. Y.

Raspberry Jam Cake

Cream ½ cup butter with 1 cup sugar, add 3 eggs, 3 tablesp sour milk, 1 teasp each soda and cinnamon, and ½ teasp nutmeg sifted with 1½ cups flour. Lastly add 1 cup raspberry jam. Bake in a square cake tin.—[Mrs. E. P. C., Me.

Poor Man's Fruit Cake

To 1 cup brown sugar add ½ pt thick sour cream, ¼ teasp soda dissolved in 2 tablesp warm water and then stirred into ½ cup N O molasses, ¾ cup flour (measured after sifting), and 1 tablesp each cinnamon and allspice mixed with the flour. Beat all these ingredients together thoroughly and add at the last 1 lb raisins, seeded, chopped and rolled in flour. Bake about 1½ hours in moderate oven.—[Mrs. D. H. F., Col.

Eggless Cake

Cream 1 cup sugar with ½ cup butter, add 1 cup sour milk, in which dissolve 1 teasp soda; 2 cups flour sifted with ½ teasp each nutmeg and cinnamon, and 1 cup currants.—[Mrs. J. P., Me.

Hot Water Cake (No eggs)

Cream ½ cup sugar with ½ cup lard, add 1 cup molasses and 2½ cups flour sifted with 2 scant teasp soda and ½ teasp each of nutmeg, cinnamon, allspice and cloves. Last of all add 1 cup boiling water. When properly made this cake is as light as a feather.—[I. A. S., Me.

Dark Cake (No eggs)

Cream ½ cup butter and lard mixed, with 1 cup brown sugar, add 1 cup sour milk, in which dissolve 1 teasp soda, and 2 cups flour sifted with 1 teasp cinnamon and ½ teasp each cloves and nutmeg. Lastly add 1 cup chopped raisins dredged with flour.—[Mrs. L. E. G., N. Y.

Buttermilk Cake (No eggs)

To 1 cup sugar add 4 tablesp melted butter, 1 cup buttermilk, in which dissolve 1 teasp soda, 2 cups flour sifted with spices to suit taste. Lastly stir in 1 cup raisins, stoned and cut fine and thoroughly dredged with flour. This cake is also good with the spices omitted.—[Mrs. J. K., N. Y.

Chocolate Loaf Cake (No eggs)

Boil until it thickens ½ cup milk with 1 tablesp butter, and ½ cup chocolate. Remove from fire and when cool add 1 cup sugar, 1 teasp soda dissolved in ½ cup milk, and flour to thicken to the proper consistency. Use vanilla as flavor.—[Mrs. E. R. S., N. Y.

New England Cake (No eggs)

Cream ½ cup butter or scant ½ cup lard, or any other good shortening, with 1 cup light brown sugar, add ½ cup molasses, 1 cup sour milk, in which dissolve 1 teasp soda, 3 cups flour sifted with ½ teasp each spices to suit taste, ½ cup cleaned currants, and ½ cup raisins, seeded, cut in half, and dredged with flour. Bake in a moderate oven. This will make one large cake, or two small ones.—[Mrs. R. W., Me.

Graham Cake (No eggs)

Cream 1½ cups brown sugar with 2 tablesp butter or shortening, add 1½ cups sour milk, in which has been dissolved 1 teasp soda. Mix together 2¾ cups graham flour, ¼ cup white flour, 1 teasp cinnamon, ¼ teasp cloves, and sift this into the first named ingredients. Lastly add 1 cup raisins, seeded, cut fine, and well dredged with flour.—[Mrs. H. I. S., Ga.

Sour Milk Cake (No eggs)

To 1 cup sugar add ½ cup melted butter, or butter and lard mixed, ½ teasp soda dissolved in 1 cup sour milk, and 2 cups flour with spices to suit. Lastly stir in 1 cup or less seeded and chopped raisins, dredged with flour. The spices may be omitted.—[Mrs. E. B. L., Me.

Pork Cake (No eggs)

Chop 1 lb salt fat pork (no lean) very fine, and pour over it ½ pt strong, boiling hot coffee, add 2 cups brown sugar, 1 cup molasses, and 1 teasp soda, then sift in about 6 cups flour mixed with 2 teasp cinnamon, and 1 teasp each cloves and nutmeg. Last of all add 1 lb seeded raisins, and ¼ lb citron or candied orange peel cut fine. Bake in a moderate oven. This makes two good sized loaves. An excellent cake, and will keep for six months, or more. It is well to line the tin with greased paper or to put an asbestos mat under the pan to prevent burning. For the hot coffee boiling water can be substituted. Some cooks add ½ cup sour milk.—[Mrs. R. L. W., Mass.

Chocolate Gingerbread (No eggs)

Mix 1 cup molasses with ½ cup sour milk, add 1 teasp soda dissolved in a little warm water, 3 tablesp melted butter, 2 oz melted chocolate, and 2 cups flour sifted with 1 teasp each ginger and cinnamon. Bake as a loaf cake or in layers. This recipe may also be used for cookies by adding more flour.—[Mrs. P. O. B., Mont.

Plain or Nut Cake (No eggs)

Cream ¼ cup butter and ¾ cup sugar, add ½ cup sour milk with scant ½ teasp soda, and 1½ cups flour sifted with ½ teasp cinnamon and ¼ teasp each nutmeg and cloves. By way of variation add either 1 cup seeded and chopped raisins, or 1 cup nut meats cut fine, or both. Even when we have plenty eggs, we always make nut cake this way.—[J. R., Mich.

Fruit Cake (No eggs)

Cream 1 cup brown sugar with scant ¾ cup butter, add ½ cup buttermilk in which 1 scant teasp soda has been dissolved, 2 cups flour sifted with 1 teasp cinnamon, and ½ teasp each of cloves and nutmeg. Lastly add 1 cup chopped raisins. [Mrs. S. D. B., Mich.

English Walnut Cake (No butter, no eggs)

Dissolve ½ teasp soda in 1 cup buttermilk, add 1 cup sugar, 3 tablesp molasses and flour enough to make a medium stiff batter, sifted with 1¼ teasp cream tartar. Lastly add 1 cup walnut meats cut very fine.—[Mrs. A. B. H., Va.

Apple Sauce Cake (No eggs, no milk)

Cream 1 cup sugar and ½ cup shortening, dissolve 1 teasp soda in a little hot water and stir this in 1 cup sour apple sauce, letting it foam over into the mixing bowl, then add 1¾ cups flour sifted with 1 teasp cinnamon and ½ teasp each cloves and nutmeg. Mix thoroughly and then put in 1 cup raisins. Bake in a loaf tin about 45 minutes. This cake is rich, moist, and most delicious, and best of all, cheap.—[Mrs. N. A. D., Mass.

Cheap Cake (No eggs, no butter)

Here is a good cheap cake or pudding which requires no eggs, nor butter nor milk in the making. Put in the mixing bowl 1 heaping tablesp lard, and pour over this 1 cup strong coffee, then add 2 cups brown sugar, 1 teasp soda dissolved in a little hot water, 3 cups flour sifted with ½ teasp each cloves and nutmeg, and 1 teasp cinnamon—1 cup raisins is an improvment, but can be omitted. Served warm with a good pudding sauce or just plain milk, this cake is excellent and never fails.—[Mrs. C. V. H., O.

Emergency Cake (No butter)

Break 2 eggs in a cup (do not beat), then fill the cup up with rich sour cream, empty into a mixing bowl and beat vigorously, then add 1 level teasp soda, 1 cup sugar, 1 teasp any preferred flavoring, and 1 cup flour. Bake in two layers. This is a very tender and delicate cake. For a filling use scant ¾ cup sugar, ½ cup milk and 1 tablesp butter boiled together until it bubbles and begins to look waxy. Then remove from the fire, flavor and stir until it begins to thicken, and spread between layers and on top.—[Mrs. M. S., Ia.

Molasses Gingerbread (No butter)

To 1 cup sugar add 1 egg, 1 cup molasses, 1 cup sour cream, ½ cup sour milk, 2 teasp soda, ¼ teasp each of cinnamon, allspice and cloves and 3 cups flour. Bake in a biscuit pan, or in two small pans. Fine.—[Mrs. W. J. B., Me.

Cream Caramel Cake. (No butter.)

To 2 well beaten eggs add 1 cup sugar and ½ teasp soda dissolved in 1 cup rich sour cream. Then mix in 2 cups flour, to

which has been added 1 teasp baking powder. Bake in layers and put together with a filling made of 1½ cups brown sugar, ½ cup sweet cream or milk, and 1 tablesp butter, boiled till a small amount dropped in cold water will form a soft ball. Then remove from fire and stir it until it begins to thicken, and spread over the baked layers.—[Mrs. D. L. T., S. D.

French Date Cake (No butter)

Cream 1 cup sugar with yolks of 3 eggs, add 1 scant cup flour sifted with 1 scant teasp baking powder, then add 1 cup chopped dates, 1 cup chopped walnuts, and lastly the whites of the eggs beaten to a stiff froth. Bake in a loaf tin. Serve with whipped, sweetened cream flavored with vanilla.—[A. H., Wis.

Cream Cake (No butter)

To 1 cup thick sweet cream add 1 cup sugar, 2 eggs, and 2½ cups flour sifted with 1½ teasp baking powder. Bake in layers and as a filling use 1 cup cream whipped stiff with 1 cup sugar added and a few drops of vanilla to flavor. It is best not to prepare the cream filling until shortly before serving.—[Mrs. G. M., Ore.

Sunshine Cake (No butter)

Beat yolks of 4 eggs until stiff and add gradually 1 cup sugar, beating well, then 3 tablesp cold water and 1 teasp lemon extract or lemon juice. Next mix 1½ tablesp cornstarch with 1 teasp baking powder and 1 scant cup sifted flour. Add these ingredients slowly to the above mixture and lastly fold in the stiffly beaten whites of 4 eggs. My friends pronounce this the best sponge cake they have ever tasted.—[Mrs. M. H., N. J.

Sour Cream Spice Cake (No butter)

Mix thoroughly ½ cup each sugar, molasses, thick sour cream and buttermilk, add 1 teasp soda dissolved in a little warm water, then sift in 2 cups flour, mixed with 1 teasp each salt and cinnamon, and ½ teasp allspice and cloves. Flavor with 1 teasp lemon extract. Bake as loaf cake or in three layers and put together with icing.—[Mrs. B. B. M., Kan.

Rolled Sponge Cake (No butter)

To 4 well-beaten eggs add 1 cup sugar, 4 tablesp water, and 1 cup flour sifted with 1 teasp baking powder. Bake in a long, narrow, shallow pan. When done turn out on a clean towel, and spread with any preferred jelly, or cake filling. Roll up, and then roll in a towel to keep it in shape until it is cold.—[Mrs. B. P. B., Pa.

Roll Jelly Cake (No butter)

To 3 well-beaten eggs add 1 scant cup sugar, 4 tablesp cold water, and 1½ cups flour sifted with 2 teasp baking powder. Bake in a long, narrow, shallow tin, in a rather quick oven. When done remove from tin, place on a clean white towel, spread with jelly, and roll it up. Leave the towel rolled around it until the cake is cold. Dust with powdered sugar before serving.—[Mrs. C. G. S.

Inexpensive Fruit Cake

Cream 2 cups brown sugar and 1 cup white sugar with scant ¾ cup shortening, add 2 eggs, (one will do), 1½ cups buttermilk, in which dissolve 1 teasp soda (or 1½ cups black coffee and 3 teasp baking powder), add flour to make the dough stiff enough so it will hardly drop from spoon. Sift with the flour 1 teasp each cinnamon and ginger and a little less of cloves. Lastly add 1 cup each raisins and currants well dredged with flour. Bake two hours in moderate oven. I use milk pans. When the cake is cool cover with the following icing: Boil scant ¾ cup white sugar and scant ½ cup sweet milk until it hardens when dropped from end of spoon. Then remove from fire and add 1 teasp vanilla and ½ cup each chopped seeded raisins and walnuts, or any other nut meat. Beat until it begins to harden and then spread quickly over the cake. This cake will keep for months and is better when two or three weeks old, than when fresh.—[L. J. P., Ore.

Soft Gingerbread

Cream ½ cup shortening with ½ cup sugar, add 2 eggs, yolks and whites beaten separately, 1 cup molasses, 1 cup sour milk, in which dissolve 2 scant teasp soda, and 3 cups flour sifted with 1 tablesp cinnamon and 1 teasp each clove and nutmeg.—[Mrs. L. E. G., N. Y.

Hard Gingerbread

To 1 cup brown sugar, add 1 cup butter and lard mixed, 1 pt molasses, 2 teasp baking soda dissolved in 1 cup hot water, and 1 tablesp each of ginger and cinnamon, and 1 teasp cloves, sifted with flour enough to roll out nicely. Cut in small pieces about ½ inch thick.—[Mrs. B. P. B., Pa.

Gingerbread or Loaf Cake

To 1 cup molasses add 1 teasp soda dissolved in 1 cup sour cream and 1 tablesp ginger sifted with 2 cups flour. This recipe may be varied by using sugar instead of molasses. It also makes a good dark loaf cake by omitting the ginger and adding other spices to taste, with a few raisins.—[Mrs. G. H. W., N. H.

Cocoanut Gingerbread

To 1 cup molasses add ½ cup boiling water and 2¼ cups flour sifted with 1 teasp each ginger and soda. Beat well, then add ¼ cup melted butter and beat again until smooth. Bake in two layers in a moderate oven. Make a frosting of 1 cup powdered sugar wet with cream and flavor with vanilla. Spread over the cake and sprinkle while still moist with grated or shredded cocoanut.—[Mrs. A. S., N. Y.

Cocoanut Loaf Cake

Cream ½ cup butter with 2 scant cups sugar, add 4 or 5 eggs, 1 cup milk, 1 pt flour sifted with 2 teasp baking powder, 1 cup grated fresh cocoanut, and flavor with ½ teasp almond extract. Bake in a loaf tin.—[A. H., Wis.

Potato Spice Cake

Cream ½ cup butter with 2 cups sugar, add 3 eggs, 1½ cups milk, ¼ cup grated chocolate, 1 cup mashed potatoes, ½ lb almonds, chopped, and 2 cups flour sifted with 1 teasp cinnamon, 1½ teasp each cloves and nutmeg, and 2 teasp baking powder.—[A. H., Wis.

Quick Sponge Cake

Beat 3 eggs separately until very light, add 1 cup sugar and beat again, 1 tablesp milk and 1 cup flour sifted with 1 teasp baking powder. Bake in a shallow pan.—[Mrs. W. H. B., Mass.

Velvet Sponge Cake

Boil 1 lb sugar with 6 tablesp water until clear; then pour this hot syrup into the well-beaten whites of 6 eggs, beating vigorously all the while, and after the mixture has cooled some, add the beaten yolks of the eggs, and lastly 2 cups flour, but no baking powder.—[Mrs. J. S. W., Pa.

Lemon Sponge Cake

Beat to a cream 1 scant cup sugar and yolks of 4 eggs, add grated rind and juice of 1 lemon, stir until creamy and then add the beaten whites of 4 eggs and mix in lightly without beating 1 cup flour sifted with 1 teasp baking powder. It is best to add whites of the eggs and the flour little by little, alternately. The mixing must be done very lightly, as beating the batter makes this cake tough.—[Anon., Col.

Fairy Sponge Cake

This is an excellent cake to eat with fruits, ices, creams, etc. Beat the yolks of 4 eggs with 2 cups sugar until very light, add to this the grated rind and juice of 1 lemon, then scant ¾ cup boiling water in which 1 tablesp butter has been dissolved. Then add gradually 2 cups flour sifted with 2 teasp baking powder, and lastly the stiffly beaten whites of eggs. It is best to sift the flour several times, as this makes a finer grained cake. Bake in a loaf tin, and frost with a boiled icing.—[Mrs. A. S., Tenn.

Gold Cake—Silver Cake

This recipe will use up in the two cakes the yolks and the whites of the eggs, and do away with the objection of having one or the other left over. For the silver cake cream ¼ cup butter with 1 cup white sugar, add ⅛ cup milk, 1½ cups flour sifted with 1 teasp baking powder, and flavor with lemon extract. Lastly add the beaten whites of 4 eggs. For the gold cake cream ½ cup butter or any good shortening with 1 cup brown sugar, add the yolks of 4 eggs, ½ cup milk, and 2 cups flour sifted with 1½ teasp baking powder. Flavor with vanilla. These are two fine cakes and the recipes have never failed me.—[Mrs. W. C., Mich.

Huckleberry Cake

To 1 cup sugar add 3 tablesp butter, 1 egg, ¾ cup milk, 2 cups flour sifted with 2 teasp baking powder. Lastly stir in 1 pt fresh huckleberries. Bake in a square, shallow tin. This is nice warm or cold, and may be eaten with or without sauce, as preferred.—[Mrs. E. E. S., Pa.

Blackberry Cake

Cream ½ cup butter with 1 cup sugar, add 2 eggs, (saving out the white of one for icing), 4 tablesp cold water, 1 cup cooked blackberries, juice and all, and 2 cups flour sifted with 1 teasp each soda and cinnamon, and ½ teasp cloves. Bake in two layers and put together with any preferred icing. This cake may also be baked in patty pans, the tops scooped out when cold, and the cakes filled with sweetened whipped cream. It is nice to serve these little cakes for dessert with a generous portion of whipped cream heaped about them on the plates. Do not whip the cream until shortly before serving.—[Mrs. E. E. S., Pa.

Fresh Fruit Cake

This cake can be made with fresh berries of any kind, or with pitted cherries. Cream 1 cup butter with 2 cups sugar, add 3 beaten eggs, 1 pt milk and enough flour to make a stiff

batter, sifted with 3 teasp baking powder. Then dredge the fruit with flour and stir in batter the last thing. Bake in dripping pan. This is nice eaten warm, with butter or cream. [Mrs. O. T., Mich.

Cornstarch Cake

Cream 1 cup sugar with ½ cup butter, add ½ cup sweet milk, ½ cup cornstarch and 1 cup flour sifted with 1 teasp cream tartar and scant ½ teasp soda. Flavor to taste and lastly add beaten whites of 3 eggs. May be used for layer or loaf cake.—[E. T., Va.

Ribbon Cake

Cream 1½ cups sugar with ½ cup butter, add 3 eggs, ½ cup milk, and two cups flour sifted with scant 2 teasp baking powder. Take out one-third of the batter and add to it spices to taste and ½ cup currants. Bake two light layers and one dark layer and put together with jelly or any preferred icing.—[L. W. D., Mass.

Children's Cake

Cream ½ cup sugar and 3 tablesp butter, add 1 egg, ½ cup milk, and 1 cup flour sifted with 1 teasp baking powder. Bake in a square tin. Sprinkle sugar and cinnamon on top. This is a plain, wholesome cake, much liked by children.—[F. I. L., Wis

Cheap Walnut Cake

Cream scant ½ cup butter or any other good shortening with 1 cup sugar, add 2 beaten eggs, ½ cup milk, 1½ cups flour sifted with 2 scant teasp baking powder. Lastly add 1 cup chopped walnuts. Bake in a square tin, and when cold frost, mark off in small squares and put half a walnut on each square.—[Mrs. S. E. P., Wash.

Mocha Cake

Beat 2 eggs light, add 1 cup sugar gradually, and 1½ cups flour sifted with 1 teasp cream tartar and ½ teasp soda; lastly add ½ cup boiling milk, in which dissolve 1 teasp butter. Beat until light and bake in two layers. When cool put together with the following filling: Cream ¼ cup butter with 1 cup powdered sugar, add 2 teasp strong black coffee, 2 teasp powdered cocoa and 1 teasp vanilla extract. Frost top of cake with any preferred icing.—[P. H. K., Pa.

MIXING THE CAKE BATTER.

ICING THE FINISHED CAKE.

Tri-colored Marble Cake

Cream ½ cup butter and 1 cup sugar, add yolks 3 eggs, one at a time, and beat to a cream, then add 1 cup flour sifted with ½ teasp baking powder, and beat well. Next add ½ cup milk and beat the mixture to a creamy consistency. Then sift in another cup flour with ½ teasp baking powder and lastly stir in whites of 3 eggs. Flavor with lemon extract. The mixture should not be stiffer than ordinary cake batter. Into a well-greased and flour-dredged cake tin pour about one-third of the cake mixture, and into the remaining batter put a few drops of red coloring (I use the capsules which come with gelatine), and 1 teasp vanilla extract. Beat all this well together, and drop half of the pink batter in spoonsful unevenly over the white batter in the tin. To the remaining batter in the mixing bowl now add 1 tablesp grated chocolate or cocoa, and after stirring well, pour over the first two layers in the tin. Bake in a medium oven about 50 minutes to 1 hour. When strawberries or raspberries are in season the pink batter can be colored with fruit juices.—[Mrs. H. L., Va.

Date Cake

Cream ½ cup butter with 1 cup sugar, add 2 well-beaten eggs, ½ cup sweet milk, and 2 cups flour sifted with 2 teasp baking powder. Lastly add ½ lb dates cut in fine pieces and dredged with flour. Flavor with rose and frost with white frosting.—[Mrs. W. C. T., N. Y.

Cocoa Cake

Cream ½ cup butter with 2 cups brown sugar, add 2 eggs, yolks and whites beaten separately, 1 cup sweet milk, in which dissolve 1 teasp soda, ½ cup powdered cocoa, and 2 cups sifted flour. Bake in loaf.—[Mrs. L. E. G., N. Y.

Plain Raisin Cake

Cream 2 cups sugar with 1 cup butter, add 1 cup milk and 3½ cups flour sifted with 3 teasp baking powder, 1 teasp cinnamon, and ½ teasp each cloves, allspice and nutmeg. Lastly fold in 1 cup seeded raisins well dredged with flour, also some citron, if desired. This makes one large cake or two loaves.—[M. E. A., O.

Feather Cake

To 1 cup sugar add 1 tablesp butter, 1 egg, ½ cup sweet milk, in which dissolve ½ teasp soda, 1½ cups flour sifted with 1 teasp each cream tartar and cinnamon, and ½ teasp each cloves and nutmeg. This makes a nice plain cake. I sometimes add ½ cup raisins for a change.—[Mrs. E. D., Ida.

Rich Pound Cake

Cream ¾ lb butter with 1 lb sugar, add 7 or 8 eggs, beating the yolks and whites separately, and lastly add 1 scant lb flour sifted with 1 teasp soda and 2 teasp cream tartar. Bake in a slow oven.—[Mrs. A. L. P., Va.

Spice Cake

Cream together 1 cup sugar with 1 cup shortening; add 2 eggs, 1 cup molasses and 1 cup strong, black coffee. Next add 4 cups flour sifted with 2 teasp each of baking powder, allspice and cinnamon, and 1 teasp each of cloves and nutmeg. This will keep for weeks.—[Mrs. C. E. P., N. Y.

Marble Spice Cake

For the white part cream ½ cup butter with 1 scant cup sugar. Add 1 cup milk, 2 cups flour sifted with 2 teasp baking powder, and lastly the whites of 4 eggs. For the dark part cream ½ cup shortening with 1 cup brown sugar, add yolks 4 eggs, 1 scant cup molasses, 1 cup milk, and 3 cups flour sifted with 2 teasp baking powder and spices to suit. Drop in well greased tins by tablespoonsful alternately the light and the dark batter. Bake in a moderate oven.—[Mrs. C. E. D., Ill.

Ribbon Layer Cake

For the white part cream ½ cup butter with 1 cup sugar, add ½ cup sweet milk and 1½ cups flour sifted with 1 teasp baking powder. Lastly fold in 3 egg whites beaten stiff, and flavor to suit. For the dark part cream ½ cup shortening, 1 cup sugar, add the yolks of eggs and ½ cup sour milk, in which 1 teasp soda has been dissolved, 1½ cups flour sifted with cinnamon, nutmeg and cloves to taste, and lastly add 1 cup seeded raisins dredged with flour. Have the dark part rather stiff and put in a well greased tin, pouring the light batter on top of the dark. When cold ice with pink frosting.—[Mrs. M. I. R., Mo.

Devil's Food

I have found this recipe to be always successful. Into a double boiler or in a pail which fits into the top of a teakettle, put ½ cup sweet milk, ½ cup sugar, 1 well-beaten egg, and 2 squares chocolate shredded fine or broken into small pieces. Stir and let this cook until it is thick and smooth, stirring it all the while. When it has thickened, remove from the fire, and let cool. In a mixing bowl cream ½ cup sugar with ¼ cup butter, add 2 well-beaten eggs, ½ cup milk, 1 teasp soda dissolved in a very little hot water, and scant 1¾ cups flour. Flavor with vanilla. Lastly add the chocolate mixture, stir all well together and bake for about ¾ hour in a moderate oven.

Can also be baked in layers and put together with white frosting.—[Mrs. F. S., N. Y.

Old-Fashioned Pound Cake

Cream 1 lb butter with 1 lb sugar, add one at a time the yolks of 1 doz eggs, 1 lb flour sifted with 1 teasp baking powder. Add flour to the above mixture alternately with the whites of the eggs. Bake in loaf tins lined with greased paper all around, and put a sheet of greased paper over the tin while baking. If the oven seems too hot, set a pan of water on the grate above the cake. The success of this cake depends upon thorough creaming of the butter and sugar, thorough stirring after each egg yolk is added, and careful blending of the flour and egg whites. The oven should be moderately heated, and the baking watched carefully.—[Mrs. W. B. B., Ga.

Dutch Cake

To about 1 qt light bread sponge add 2 eggs, 1 cup sugar, melted butter size of an egg, ½ or ¾ cup lukewarm water, and flour enough to make a soft dough. Let it rise until it is light, then spread on buttered pie plates, or milk pans, and after rising again, bake in a moderate oven. When done wet the top slightly with water, sprinkle with sugar and cinnamon, dot with pieces of butter, and return to the oven for a few minutes. The same dough will answer for buns, cinnamon rolls, and old-fashioned rusks.—[Mrs. C. S., Kan.

Raised Coffee Cake

Scald 2 cups milk, add ½ cup butter, ½ cup sugar, and 1 teasp salt. When lukewarm add 1 compressed cake of yeast, dissolved in ½ cup lukewarm water, 2 well-beaten eggs, and enough flour to make a stiff batter. Lastly add 1 cup raisins and ½ cup citron cut fine. Let rise over night. In the morning stir up the mixture again and spread in buttered dripping pans to a depth of about ¾ inch; cover and let rise, and then spread over the top a frosting made as follows: Melt ½ cup butter, add ¾ cup sugar and 2 teasp cinnamon. When the sugar is about half melted add 6 tablesp flour. Spread this mixture over the top of cakes and bake from 20 to 30 minutes. This makes two good-sized cakes.—[Mrs. J. P. D., Neb.

Fillings and Frostings

Beat the yolks of 2 eggs light, add 4 tablesp powdered sugar and spread while cake is warm.—[Mrs. W. R. C., Pa.

Take confectioner's sugar (not powdered sugar) and wet with enough sweet cream or milk so it will spread easily. Flavor to taste.—[Mrs. J. C. McC., Vt.

Dissolve 1 tablesp cornstarch in 1 cup milk, beat 1 egg well with ½ cup sugar and add. Cook until thick and then flavor with 1 teasp vanilla. Spread when cool.—[Mrs. W. K., Cal.

Boil together until it thickens 1 cup sugar and 1 cup sour cream. Remove from fire and add 1 cup nut meats. I sometimes use chopped dates or figs for variety.—[Mrs. G. F., Minn.

Put in a double boiler 1½ cups milk, butter size of walnut, ½ cup sugar, 1 egg and scant ½ cup flour. Boil until it thickens, stirring constantly. Flavor to taste.—[Mrs. S. E. Y., Me.

Boil slowly about ½ to ¾ hour 1 cup sweet cream with 2 cups maple sugar. Remove from fire, let it cool, then stir in 1 cup chopped English walnuts and beat until creamy.—[Mrs. J. C. H., Vt.

To 1 cup sugar add 1 egg, 2 or 3 grated sour apples and the juice and grated rind of one lemon. Boil until it thickens, stirring constantly. Cool before spreading on cake.—[Mrs. R. N. P., N. Y.

To the beaten white of 1 egg add 1 cup sugar. Mix thoroughly and then add 1 cup strawberries, crushed. Beat together with an egg beater until it is as thick as whipped cream.—[O. A., Cal.

Boil until it candies 1 cup brown sugar, ½ cup sweet milk, 1 tablesp flour and 1 tablesp butter. Remove from fire, beat until creamy and spread between layers and on top of cake.—[Mrs. R. A. G., N. Y.

Soak 1 teasp granulated gelatine in 3 tablesp hot water. When dissolved and cooled off a little, add 1 cup confectioner's sugar and beat until smooth. Spread at once, or this icing will set.—[Miss L. E. F., Can.

Cook in a double boiler until it thickens 1 pt sweet cream or rich milk, 1 egg, 1 tablesp cornstarch and pinch of salt. Stir constantly and after it has thickened remove from fire and flavor to taste.—[Miss B. C., Ia.

Boil until it threads ½ lb maple sugar and ½ cup milk. Remove from fire and pour the hot syrup over the beaten whites of 2 eggs. Stir until it begins to thicken, then spread quickly between layers of cake.—[E. L. McG., Mich.

Stir well and let boil until it thickens 1 cup sugar, 1 cup sweet milk, 4 tablesp grated chocolate or cocoa, and yolks of 2 eggs. Remove from fire, add 1 teasp vanilla, beat well, and spread between layers.—[Mrs. R. A. G., N. Y.

Set 1 cup thick, sweet cream on ice until it is cold and stiff and whip with an egg beater as you would egg white, then add sugar and flavoring to taste. It is best not to prepare this filling until shortly before wanted for serving.—[Mrs. V. A. H., N. D.

To 1 cup maple sugar add 1 cup coffee sugar and 1 cup sweet cream. Heat slowly until it dissolves and then boil steadily for about ½ hour. Remove from fire, add 1 cup chopped pecan nuts, stir until cold, and spread between cakes.—[Mrs. J. C. H., Vt.

To ½ cup sugar add 2 tablesp flour, a little grated orange rind, ¼ cup orange juice, 2 teasp lemon juice, 1 teasp butter and 1 beaten egg. Mix in order given and cook in a double boiler, stirring constantly until thick. Cool before spreading on cake.—[Mrs. J. S. D., N. Y.

Here is a good substitute when cream is not at hand: Scrape or grate 1 good-sized apple into 1 cup of sugar. Keep on mixing to prevent the apple from turning dark, then add the beaten white of 1 egg and beat for about 20 to 30 minutes. Add vanilla flavor.—[Mrs. C. W. J., O.

Melt 1 teasp butter with 1 tablesp flour, stir in the grated rind of 1 lemon and the juice of 2 lemons, with 1 cup sugar, 1 egg and ½ cup water. Boil until it thickens and spread between layers of cake. This will taste better if kept a day or two before cake is cut.—[E. L., Neb.

Cook until it is thick and ready to candy, 2 cups brown sugar, ½ cup thick cream, and butter size of walnut. Remove from fire, beat until cool and add 1 teasp vanilla. Sometimes I use white sugar and lemon flavor, and add grated cocoanut at the last.—[Mrs. V. A. H., N. D.

Boil 1 cup sugar with ¼ cup water until it threads, then pour on the beaten white of 1 egg and beat until smooth, after which add ¼ cup each of figs and raisins cut fine, ¼ cup walnut meats cut fine, and ¼ cup grated cocoanut. Spread between and on top of cake.—[Mrs. H. M., Mo

Put white of 1 egg in a deep bowl, add 1 cup sugar and 1 cup red raspberries crushed and the juice drained off. Whip for about ½ hour. If beaten long enough, this filling will be stiff and light, like whipped cream. It does not soak into the cake at all, and is truly delicious.—[Mrs. S. C. S., N. Y.

This makes a nice, glossy frosting for the top of a cake. Boil together for a few minutes 1 heaping tablesp grated chocolate, 2 tablesp sugar and 1 tablesp boiling water. Remove from fire, flavor with vanilla, and spread on cake before icing is cold, using a broad-bladed knife dipped in cold water to smooth it. If the icing seems too thick, add a little more boiling water, but never use cold water.—[Miss U. R., Ia.

Soak 1 scant tablesp granulated gelatine in enough cold water to cover it. When it is soft add scant ½ cup boiling water and stir till dissolved, then add ¾ cup sugar and any preferred flavoring. Beat with an egg beater until the mixture is white and begins to get firm. Before it gets too stiff, beat into it 1 pt of whipped cream. The cream should be whipped first, and the gelatine mixture should be added to it gradually. This filling will keep stiff indefinitely. Be careful not to use too much gelatine.—[Mrs. K. R. F., Tex.

Cookies, Crackers, and Small Cakes

O keep the cookie jar replenished keeps many a mother and housewife busy and often necessitates a baking every week, for not only the young folks but "children of an older growth" frequently manifest their fondness for these wholesome little dainties by surreptitious inroads on the reserve supply, much to the dismay of the indulgent cook, who, however, apparently ignores these small depredations and wisely looks upon them as a tribute to her skill. Every one has his or her favorite cookie, but a little variety is generally welcomed by all. If you find among the following recipes any that are new to you, but "sound good," why not try them? A change will vary the monotony for the cook and provide a delightful surprise for the family.

Brown Cookies

Cream ¾ cup shortening with 2 cups brown sugar, add 1 egg, 1 heaping teasp soda dissolved in 1 cup sour cream, and flour enough to make a soft dough. Bake in hot oven and watch closely, so they will not burn.—[Mrs. J. P., Minn.

Chocolate Cookies

Cream ½ cup butter or shortening with 2 cups brown sugar, add 2 eggs, 1 scant cup grated chocolate, melted, and flour enough to roll very thin, sifted with 1 teasp baking powder.—[Mrs. C. E. G., Ariz.

Christmas Cookies

The ingredients required for these cookies are 1 qt molasses, 1 pt sugar, 1 tablesp lard, 2 teasp each soda, cinnamon and caraway seed, and 1 tablesp cloves. Mix the soda and spices in the flour. Boil the molasses and pour over the flour, melt the lard and put in last.—[M. K. G., Ia.

Graham Cookies

To 2 cups sugar add 2 cups sour cream, 5 cups graham flour sifted, 2 well-beaten eggs, 2 tablesp molasses, 2 teasp each

soda and cinnamon, and 1 teasp salt. Have ready well greased tins and drop batter on it by teaspoonsful about 2 or 3 inches apart. Dip the teaspoon in cold water every time before dipping it into the batter again. Sprinkle the cookies with sugar and bake in a quick oven.—[Mrs. A. W. T., Mich.

Buttermilk Molasses Cookies

Cream 1 cup lard with 1 cup brown sugar, add 2 cups molasses, 2 even tablesp soda dissolved in 1 cup buttermilk, 1 teasp each ginger and cinnamon, sifted with flour enough to make a stiff dough. Let stand over night, roll out, cut, spread with sugar, and bake in a quick oven. This is a never-failing recipe which has been used a long time in our family.—[E. M. C., Mich.

Coffee Ginger Cookies

Thoroughly mix 1 cup shortening with 2 cups sugar, add 1 cup molasses and 3 teasp soda dissolved in 1 cup hot, black coffee. Let cool, then add 1 beaten egg, 2 teasp vanilla, a little salt, and flour enough to roll, sifted with 3 teasp ginger. Roll soft, cut, and bake in a quick oven.—[Mrs. G. A. S., N. Y.

Maple Sugar Ginger Cookies

Cream 1 cup butter, add 2 cups maple sugar rolled fine, 1 egg, ½ cup sour milk, in which dissolve 1 teasp soda, flour enough to make a dough that can be rolled, sifted with 1 teasp each salt and ginger, and ½ teasp cream tartar. Roll ½ inch thick, cut in squares, and bake in a slow oven.—[M. P., N. H.

Ginger Cookies (No eggs)

Cream 1 cup shortening with 1 cup sugar, add 1 cup molasses, 1 cup hot water, in which dissolve 2 teasp soda, and flour enough to make a stiff batter, sifted with 2 teasp each ginger and cinnamon. Let this batter stand a while, so as to give the flour a chance to swell, as the hot water takes the place of eggs. Use no more flour than necessary to form a soft dough for rolling out. These are excellent and economical cookies, and the only trick is to use as little flour as possible.—[Mrs. B. G., Mich.

Soft Ginger Cookies

Stir together 1 cup sugar, 1 cup molasses, 1 cup shortening, 1 egg, 1 yolk of an egg, 1 tablesp vinegar, 1 heaping teasp ginger, 1 level teasp soda dissolved in a little warm water, and flour enough to make stiff. Roll, cut out the cookies, and dip the tops in the white of an egg (do not beat the white), then dip in sugar. Bake in a moderate oven and watch carefully, as they burn easily.—[Mrs. J. J. M., Ill.

Sorghum Cookies

Put 1 pt best sorghum, or molasses, in an agate pan with 2 heaping tablesp butter, and let it heat to the boiling point. Then stir in 1 pt flour, and when cold add 2 eggs, well beaten, 1 teasp each cinnamon and ginger, and 1 teasp soda dissolved in 1 tablesp sharp vinegar. Also add a little cloves, if the flavoring is liked, and then flour enough to roll thin. Bake in a moderate oven.—[E. W., Wis.

Molasses Cookies

Beat 1 egg, add 1 cup molasses, 3 tablesp vinegar, scant 1 cup lard, 3 teasp soda dissolved in ½ cup hot water, 1 tablesp ginger sifted with flour enough to make a dough that can be handled. Roll ½ inch thick, cut in any desired shape, and bake in hot oven, watching carefully so they will not burn.—[I. A. S., Me.

Marbled Cookies

Cream 1 cup butter with 2 cups sugar, add 4 well-beaten eggs and 3 cups flour sifted with 1 teasp soda and 2 teasp cream tartar (or substitute for the soda and cream tartar 2 teasp baking powder). Divide the dough and in one half mix ½ cup grated, melted chocolate and to the other half add the juice and grated rind of an orange. Add more flour to each half if necessary. Combine both portions into a streaked lump, and roll thin. Bake in rather hot oven.—[Mrs. J. W., N. Y.

Popcorn Cookies

To 2 well-beaten eggs add 1 cup granulated sugar, 1 teasp vanilla, ½ teasp soda dissolved in a little warm water, 1 teasp cream tartar sifted with flour to make a dough stiff enough to roll thin. Bake in a quick oven. When these are properly made you will readily see why I call them popcorn cookies.—[Mrs. A. W. S., Pa.

Eggless Cookies

Cream 1 cup butter with 2 cups sugar, add 1 cup milk, and 1 teasp baking powder sifted with flour enough to make a dough of the proper consistency. These will keep nice and fresh for weeks.—[A. C. S., Miss.

Maple Syrup Cookies

To 1 beaten egg add 1 cup maple syrup, 1 teasp soda dissolved in a little hot water, 6 tablesp melted lard, salt and ginger to taste, and flour enough to make a dough that can be handled.—[I. A. S., Me.

Butter Cookies

Cream 1 cup butter with 1 cup sugar, add 1 egg and 4 tablesp sour milk, in which dissolve 1 level teasp soda. Beat this mixture well, then add enough flour so the dough will not stick to the hands. Roll very thin, cut, and bake in a hot oven.—[Mrs. B. W., Wis.

Anise Cookies

To 1 lb sugar (scant) add 1 tablesp butter, 3 or 4 eggs, ½ cup almonds, blanched and chopped, ½ teasp anise seed, and flour to make a dough stiff enough to knead, sifted with 1 teasp baking powder and a little salt. Form in a loaf about 4 inches wide and 1 inch thick, let stand over night, and in the morning cut up in slices and bake.—[A. H., Wis.

Cocoanut Cookies

Beat 2 eggs until light, add gradually 1 cup sugar, ½ cup grated or dessicated cocoanut, 1 cup thick, sweet cream, and 3 cups flour sifted with 3 level teasp baking powder and 1 teasp salt. Roll to ½ inch thick, sprinkle with some cocoanut and then roll down to ¼ inch thick, and cut out and bake.—[Mrs. C. J. C., Wis.

Buttermilk Cookies (No eggs)

Cream scant ¾ cup lard with 1 cup sugar, add 1 cup buttermilk, in which dissolve 1 teasp soda, 2 teasp lemon or vanilla extract, salt to taste and flour to stiffen. Roll out quite thick, cut, and bake in a quick oven.—[Mrs. J. H. W., Me.

Wheat Cookies (No eggs)

Cream ½ cup butter with 2 scant cups sugar, add 1 teasp soda dissolved in ½ cup hot water, then add 2 cups crushed (steamed) wheat. Roll thin like ginger snaps, and bake in moderate oven. Rolled oats may be substituted for the wheat. [C. M., Pa.

Walnut Cookies

Cream ¼ cup butter with 1 cup sugar, add 1 egg, ¼ cup milk, 1 cup walnut meats cut fine, 1 teasp vanilla, and 1 teasp baking powder mixed with flour enough to make a stiff drop batter. Drop in little cakes on greased tins.—[Mrs. R. C., Mass.

Peanut Cookies

Cream 4 tablesp butter with ½ cup sugar, add 2 eggs, 4 tablesp milk, 1 teasp lemon extract, a little salt, and 1 cup

flour sifted with 2 teasp baking powder. Lastly add 1 cup chopped peanuts. Drop on buttered tins by tablespoonsful, and bake in a moderate oven. This makes about a dozen cookies.—[E. H., Wash.

Oatmeal Jelly Cookies

Cream 1 cup butter and 1 cup lard with 1 cup white sugar and 1 cup brown sugar, add 8 tablesp hot water, in which dissolve 1 teasp soda, then stir in 6 cups oatmeal (3 put through the meat chopper—fine cut), and lastly add 2 cups flour. Roll, cut and spread with the following filling and fold over: Filling—To 1 lb seeded and chopped raisins add 1 cup sugar and a little water and boil until the consistency of jelly.—[Mrs. F. W. R., Mich.

Oatmeal Nut Cookies

Cream scant ¾ cup butter, add gradually 1 cup light brown sugar, then 2 well-beaten eggs, and 4 tablesp sweet milk. Next stir in 2 cups rolled oats, and when these are well moistened, add 1 cup flour sifted with 1 level teasp each soda and salt, also cinnamon, cloves and nutmeg to taste. Lastly add 1 cup seeded and chopped raisins and ½ cup chopped nut meats dredged with flour. Drop by teaspoonsful on buttered tins far enough apart so they will not crowd and run together. If the batter does not seem stiff enough, add more flour.—[Mrs. J. A. W., Mo.

Oatmeal Cookies

Cream 1 cup butter and lard mixed, with 1½ cups sugar, add 3 eggs, ¾ cup sour milk, in which dissolve 1 teasp soda, 2 cups rolled oats, 2 cups flour, sifted with a little salt and 1 heaping teasp cinnamon. Lastly mix in 1 cup seeded and chopped raisins. Drop by spoonsful on buttered tins, and bake in a moderate oven.—[Mrs. M. D. M., Wash.

Oatmeal Macaroons

Beat 2 eggs light, add 1 cup sugar, 1 teasp vanilla, 2½ cups rolled (steamed) oats, 1 teasp baking powder, a little salt, and 1 tablesp melted butter. Drop by teaspoonsful on greased tins, and bake. When done slip a knife under each cookie, carefully remove from tin, and cool.—[Mrs. R. C., Mass.

Jelly Jumbles

Cream ½ cup butter with 1 cup sugar, add 1 egg, ½ teasp soda dissolved in ½ cup sour milk, and flour enough to roll. Roll about ½ inch thick, cut with biscuit cutter and from half of these cut out the center with a large thimble. Spread

jelly over the biscuit halves, cover with the doughnut halves, and bake. This will make about 25 jumbles.—[Mrs. A. R. W., Mass.

Russian Rocks

Cream 1 scant cup butter with 2 cups brown sugar, add 3 eggs, one at a time, 1½ teasp soda dissolved in ½ cup boiling water, 1 lb seeded and chopped raisins, 1 lb nut meats, cut fine, ½ teasp each cinnamon and cloves, sifted with 3 cups flour. Drop by teaspoonsful on greased tins, and bake.—[M. R., Tex.

Date Rocks

Cream 1 cup butter with ½ cup sugar, add 3 eggs, 1 teasp soda dissolved in 2 tablesp water, flour enough to make a stiff batter, sifted with 1 teasp each cinnamon and allspice, and lastly add 2 lbs dates, pitted and cut fine. Drop by spoonsful on greased cookie pans, and when baked brush with any preferred icing.—[Mrs. C. W. S., Wis.

Ginger Snaps

Cream 1 cup butter with 1 cup sugar, add 1 cup molasses and 1 tablesp ginger, 1 teasp soda dissolved in a little water, and as much flour as can possibly be stirred in (not kneaded). Pinch off pieces about the size of a marble, roll in the hands, pat flat and put on well greased tins, allowing space between each one for spreading. Bake in a moderate oven until a nice brown, and leave in the pan until they cool sufficiently to be "snappy."—[E. B. U., Mo.

Ginger Snaps (No shortening)

To 1 cup molasses add 1 cup sugar, 2 eggs, 1 scant tablesp soda, 1 teasp ginger, pinch salt, 1 tablesp vinegar, and flour enough to make a soft dough that will roll. Roll very thin and bake in a moderate oven. These will not harden until they are cold.—[Mrs. S. M. A., N. Y.

Ginger Snaps with Buttermilk

Thoroughly mix 1 cup lard with 1 cup sugar, add 1 pt molasses, 1 cup buttermilk, in which dissolve 1 tablesp soda, and 1 tablesp ginger sifted with enough flour to make a stiff dough. Let stand over night, roll thin, cut, and bake in a hot oven.—[Mrs. D. A. F., Pa.

Coffee Drops

Mix 2 cups sugar with 6 or 7 tablesp lard, add 2 eggs, 1 cup molasses, 2 teasp soda dissolved in 1 cup hot coffee, and 1 teasp

allspice sifted with about 5 cups flour. Drop by teaspsoonsful on buttered tins. Bake in quick oven. Remove from tins, lay on a board to cool, and pack away in jars with bits of cheesecloth laid between each layer.—[Mrs. C. H. H., N. Y.

Ginger Drops

To 1 cup N O molasses add 1 cup melted shortening, ½ cup melted butter, ½ cup sugar, 1 tablesp ginger, scant ¾ cup water, in which dissolve 1 teasp soda, and flour enough so that the batter can be dropped by teaspoonsful. Lastly add 2 well-beaten eggs. Bake quickly. It is best to try a little before adding too much flour, or they will be spoiled. Drop the batter by spoonsful about 2 inches apart on well greased tins. For the sake of variety I sometimes add ½ cup grated cocoanut or ½ cup currants, or same quantity of chopped raisins, or 1 tablesp mixed spices and ½ teasp black pepper.—[Mrs. E. J. C., Neb.

Sponge Drops

Beat 3 eggs together, add 1 cup sugar, and 1 cup flour sifted with 1 teasp cream tartar. Dissolve ½ teasp soda in a little warm water and stir this through the batter thoroughly. Flavor to taste. Drop by teaspoonsful on buttered tins, and bake in a hot oven.—[Miss E. W., N. H.

Oatmeal Drops

Cream 1 cup butter with 1 cup brown sugar, add 2 eggs, ½ cup sour milk, in which dissolve 1 teasp soda, 2 cups oatmeal and 2 cups flour sifted with 1 teasp cinnamon. Lastly add 1 cup currants and ½ cup nut meats lightly dredged with flour. Drop by spoonsful on greased tins and bake.—[Mrs. J. L. K., Ia.

Cocoanut Drops

To 1 grated cocoanut add ½ to ¾ lb sugar and 2 or 3 eggs. Drop by teaspoonsful on buttered tins, far enough apart so they will not run together, and bake a light brown.—[Mrs. W. H. C., N. C.

Sour Cream Cakes (No butter)

To 1 well-beaten egg add 1 cup sugar, 1½ cups sour cream in which dissolve 1 teasp soda, 1 tablesp of any preferred flavoring, and 2 teasp baking powder sifted with flour enough to roll. Cut ½ inch thick. These cakes will rise, and are like small sour-cream sponge cakes.—[Mrs. R. A. G., N. Y.

Spice Squares

To 1 cup sugar add 4 tablesp melted butter, 2 tablesp molasses, 1 egg, 1 cup sour milk, in which dissolve 1 level teasp soda, 2 cups flour sifted with 1 teasp cinnamon and ½ teasp each cloves, nutmeg and allspice. Beat well for about two minutes and then turn into a square tin, having the batter no more than about 1 inch deep. Sprinkle granulated sugar on the top and bake about 40 minutes in moderate oven. When cold cut in squares and put away in stone crock. These cakes are better the day after they are baked.—[J. C. W., Mass.

Cream Puffs

Melt ½ cup butter in 1 cup hot water and when boiling beat in 1 cup flour. Stir until it works up in a ball and does not stick to the pan, then remove from fire and cool, after which stir in 3 eggs, one at a time, without beating any more than is necessary. Drop tablespoonsful of this mixture on buttered tins, and bake in a moderate oven, until light brown. When cool make little openings in the sides of the puffs and fill with whipped and sweetened cream, or with a cream made by boiling together 1 cup milk, 1 egg, scant ½ cup sugar, and 2 tablesp flour. Flavor with lemon or vanilla.—[Miss F. C. A., Mass.

Caraway-seed Cup Cakes

Cream ½ cup butter with 2 cups sugar, add 2 well-beaten eggs, 2 cups sour cream, in which dissolve 1 teasp soda, 2 tablesp caraway-seed, and flour enough to make a stiff batter. Bake in well greased iron gem pans in a hot oven. Don't fill the gem pans more than half full.—[R. A. McD., S. D.

Oatmeal Date Cakes

Cream 1 cup butter with 1 cup sugar, add 1 teasp soda dissolved in ½ cup water, 2 cups rolled oats, and 3 cups flour. Roll out ¼ inch thick, spread half of the dough surface with dates, pitted and cut fine, turn the other half of the dough over it, roll thin, cut out, and bake.—[S. E. F., Cal.

Lady Fingers

Beat to a cream 1 cup sugar and 2 eggs, add 4 tablesp milk, and flour enough to thicken, sifted with 2 scant teasp baking powder. Roll and cut in small pieces size of finger and bake in quick oven. When cold dust with powdered sugar.—[Miss I. J. K., Minn.

Strawberry Fingers

Boil together 1 cup fresh, cold water and ¼ cup butter. Into this boiling mixture stir 1 cup sifted flour, and stir constantly until it rolls together in a ball. When partly cool, add 4 eggs, beating in one at a time, but do not beat the eggs separately. Drop this mixture on a thin, buttered tin in long, narrow strips, one inch apart. Bake in a moderate oven until well risen and a delicate brown—½ hour is generally enough. The oven door should be left open a few minutes before removing the fingers therefrom. This will prevent them from collapsing. When cool split the fingers on one side, fill with crushed strawberries, or strawberry jam. Spread tops of fingers with an icing colored with the berry juice.—[Mrs. N. P., N. H.

Sugar Crackers

Cream 1 cup butter with 2 cups sugar, add 1 egg, ½ teasp soda dissolved in ½ cup cold water, and 1 teasp cream tartar sifted with flour enough to roll. Mix soft, roll thin and bake quickly. These crackers are crisp and delicious.—[Mrs. E. W. R., N. Y.

Cheap Oatmeal Crackers

To 1 cup rolled oats add 1 cup flour with a small pinch baking powder, a little salt, and 1 tablesp sugar. Rub 2 tablesp butter in this mixture and just enough water to hold it together. Roll out thin on a floured board, cut and bake.—[M. L. Q., Me.

Graham Crackers

Cream ½ cup butter with ½ cup sugar, add ½ teasp soda dissolved in ½ cup water, about a handful white flour, and enough graham flour to roll. Roll thin, cut in any desired shape, and bake in a quick oven.—[R. W., Mo.

Lemon Crackers

Cream 1 cup shortening with 2½ cups sugar, add 2 eggs, 1 scant cup milk, 1½ teasp baking ammonia, with flour enough to make a stiff batter. Let stand about 3 hours to rise, then add a little oil of lemon, and flour enough to make batter a little stiffer than for cookies. Roll, cut, and bake.—[Mrs. S. E. F., Cal.

Buttermilk Crackers

Cream ¾ lb lard with 2 lbs sugar, add 1 teasp soda dissolved in scant 1½ pts buttermilk. Flavor with a little lemon, if

liked, and then sift in 2½ qts flour, or perhaps a little more, if needed. Roll thin, cut with a small, round cutter, prick with a fork, and bake in a not too hot oven.—[Mrs. N. P., N. H.

Cheese Crackers

Spread a layer of puff paste with some grated cheese and a little cayenne pepper. Double up paste, roll out again rather thin, and cut it with a small, round pastry cutter. Glaze with the white of an egg, lay the crackers on a floured tin, and bake in a quick oven to a pale straw color.—[Mrs. J. F. Q., N. Y.

Whole-wheat Crackers

Into about 2 qts whole-wheat flour, sifted with 1 tablesp baking powder, cut 1 cup shortening. In another bowl break 3 eggs, beat well, add 3 tablesp sugar, 1 tablesp salt and 1½ pts water. Add this to the flour and shortening mixture, and if necessary add more flour. Roll as thin as pie crust, prick with a fork, cut in squares or in any fancy shape desired, place on lightly greased tins, and bake in a moderately hot oven until brown. After they are done let them stand in the oven a few minutes with the door open, to let the crackers dry out. They will then be nice and crisp. Graham crackers can be made by following this same recipe, but substituting graham flour for the whole-wheat flour.—[S. E. H., Cal.

Graham Wafers

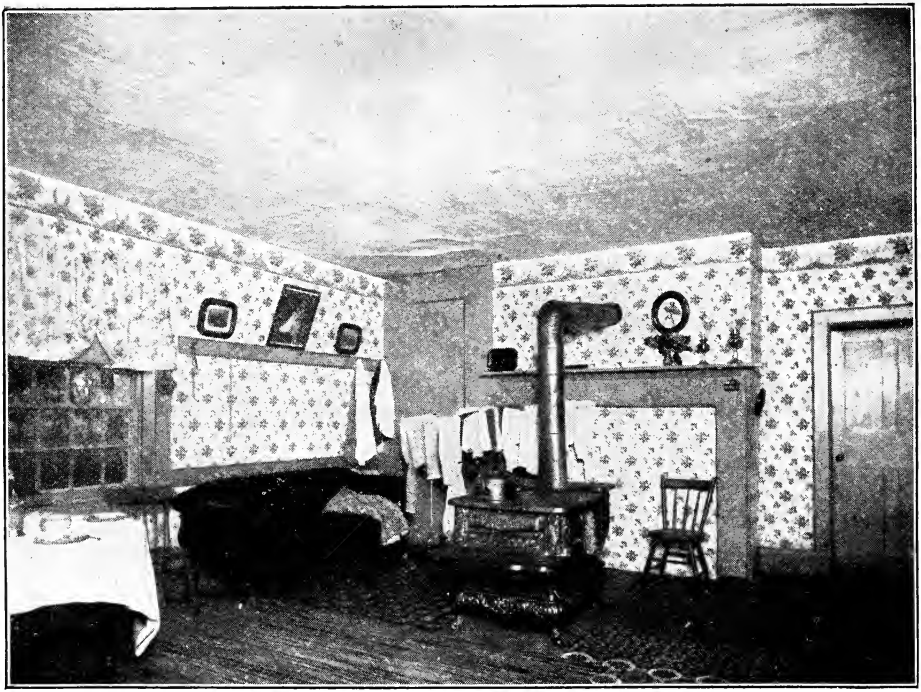
Cream 1 cup butter with 1 cup sugar, add 1 cup sour cream, in which dissolve 1 teasp soda, mix soft with graham flour, roll thin, and bake quickly. These are wholesome and good for the children.—[Mrs. E. W. R., N. Y.

Vanilla Wafers

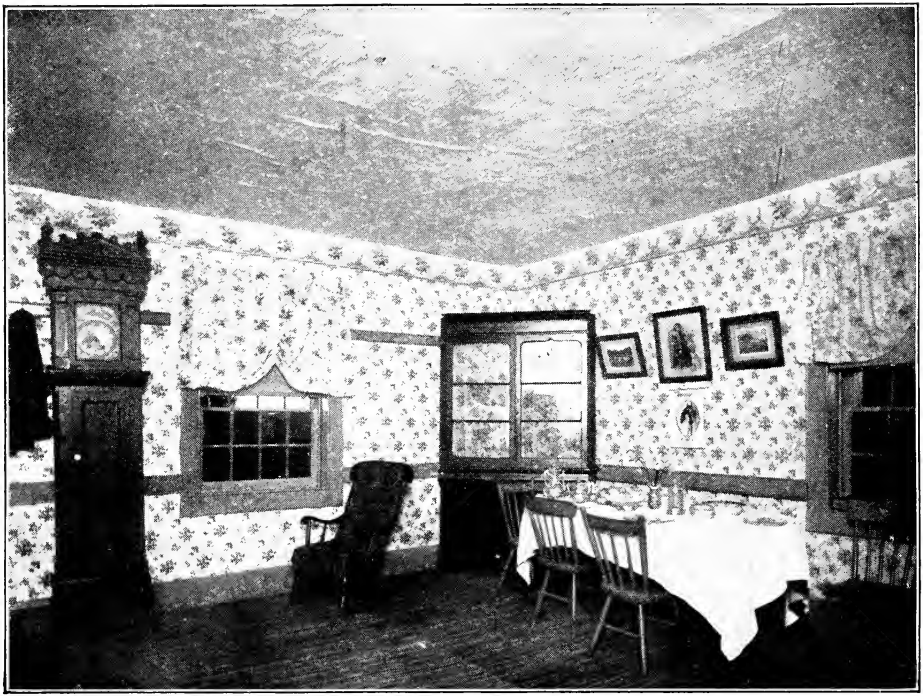
Cream ½ cup butter with 1 cup sugar (or use lard and butter mixed), add 1 egg, 4 tablesp sweet cream, 1 scant tablesp vanilla, 1½ teasp cream tartar and scant ¾ teasp soda, sifted with flour enough to roll. Roll very thin and bake quickly. These are fine.—[Mrs. A. S., N. H.

Ice Cream Wafers

Make a meringue of the thoroughly beaten whites of 2 eggs, pinch salt and 2 tablesp powdered sugar, then add ½ cup chopped nut meats and spread this mixture on plain wafers or salted crackers, and bake only just long enough to cook the meringue. This is nice to serve with ice cream.—[Mrs. A. J. P., Wis.



NO. I—ONE VIEW OF A COZY FARM KITCHEN. (SEE NEXT PAGE.)



NO. II—ANOTHER VIEW OF THE FARM KITCHEN. (SEE PRECEDING PAGE.)

Wheat Wafers

To 1 pt whole-wheat flour add ½ teasp salt, rub in 1 tablesp butter and make into a stiff dough with milk. Break off bits size of a walnut, and roll very thin. Bake in a hot oven until a golden brown.—[E. E. K., Mass.

Peanut Wafers

Cream 2 tablesp butter with ½ cup sugar, add 1 well-beaten egg, 2 tablesp milk, ½ cup flour sifted with 1 level teasp baking powder, and ¼ teasp salt. Flavor with 1 teasp lemon juice, and last of all mix in ½ cup finely chopped peanuts. Drop by spoonsful on ungreased pans about 1 inch apart, and place half a peanut on top of each wafer. Bake about 12 minutes in a moderate oven. This recipe will make 24 wafers.—[K. A. D., N. D.

Walnut Wafers

To 2 well-beaten eggs, add ¼ lb each white sugar and brown sugar, 5½ tablesp flour sifted with ½ teasp baking powder and ½ teasp salt, and ½ cup black walnut meats, cut fine. Drop by spoonsful on greased pans and bake.—[C. B. O., Kan.

Delmonico Cakes

Grate ½ cake (1 cup) unsweetened chocolate into a bowl, then pour over it ½ cup boiling water in which 1 teasp soda was dissolved. Let this mixture stand while preparing the following: Cream ½ cup butter with 2 cups brown sugar, add 2 eggs, ½ cup sour milk, and 2½ cups flour. Mix well and then add the chocolate mixture. Bake in shallow, square tins. When nearly cool, ice and cut into cubes about 2 inches square. [L. E. W., Mich.

Snow Balls

Mix ½ cup lard with 2 cups sugar, add 2 eggs, 2 cups sour milk or buttermilk, into which dissolve 1 teasp soda, and flour enough to make a batter a little stiffer than cake batter. Beat until smooth and fill well greased iron gem pans half full. Bake quickly in a steady, hot oven. By the time they are done have ready a boiled frosting and frost the tops and sides of the little cakes by inserting a fork in the bottom of each cake and dipping it in the frosting. This must be done quickly while the cakes are still warm, and before the frosting sets.—[R. A. McD., N. D.

Pies and Shortcakes

LL rich pastry preparations are hard to digest, according to learned authorities, and therefore pie is not considered healthful. But when pastry is prepared by a skillful cook, the discomforts, not to say dangers, which are supposed to attend its consumption, can be reduced to a minimum, by artful blending and sensible omissions. Rich crusts that in their composition call for equal parts of flour and butter or shortening, are rarely used in these days, because they are too rich, too indigestible and too expensive, and because we have found better ways of preparing acceptable substitutes. The chief requisites are that pie crust should be light and flaky, and not soggy and leathery, as some "counterfeits" are turned out. Much depends upon the pie filling, also, for dyspepsia often lurks in that delectable article, as well as in the greasy crust. It behooves each cook, therefore, to take careful note of the gastronomical idiosyncrasies of the family, and to wisely adjust her pastry selections and preparations accordingly. The following recipes would seem to offer a large enough variety in the line of pies and pastry to satisfy all tastes. They were sent in as "tried and tested" by Farm and Home readers, and since the consumers lived to tell about the pies and such things that they prepared and ate, the recipes would seem to be safe for others to try. Take your choice.

Suet Pie Crust

To 2 cups flour add ¼ teasp baking powder and a pinch of salt; then mix in ½ cup clear suet with a chopping knife until the whole is smooth and fine grained. Then add sweet milk to make a dough that can be rolled out. The suet should be measured after it has been clarified and cooled.—[Mrs. A. M., N. Y.

Plain Pie Crust

To 2½ cups sifted flour add a pinch salt and a heaping teasp baking powder. Then mix in 1 cup shortening (I use one-half butter and one-half lard), using a chopping knife to cut through the flour, and lastly add about ½ cup cold water, or enough to make a stiff dough. Mix and handle as little as possible—only just enough to get it into shape and to roll it out. This amount will make two pies.—[Mrs. E. D., Ida.

Flaky Pie Crust

The rule that I follow for measuring for pie crust is always one-half the quantity of the previous ingredients. Thus 1 cup flour, ½ cup lard, ¼ cup water. The secret of having flaky pie crust is in chopping or cutting the different ingredients together, always using a knife. In rolling out do not use any more flour than is absolutely necessary. Cut or chop the lard through the flour until the former is in pieces about the size of small beans.—[Mrs. G., Wis.

Sweet Cream Pie Crust

To 1 cup thick sweet cream add 1 tablesp sugar and mix this into 2 cups flour sifted with 1 teasp baking powder and a pinch of salt. This quantity is enough for two pies.—[Mrs. L. S., Minn.

Sour Cream Pie Crust

We think this is the most wholesome pie crust of any that we have tried. Dissolve 1 level teasp soda in 1 pt thick sour cream, and pour this mixture with a little salt added into sufficient flour to make a dough of the proper consistency. Roll into rather thin crusts.—[Mrs. A. C. W., W. Va.

Egg Pie Crust

Here is a wholesome pie crust that never fails me. To 1 cup flour, add a pinch salt, ½ teasp baking powder, 2 tablesp sugar, 1 tablesp butter, and 1 tablesp lard. Work together thoroughly with a batter spoon, fork or knife, and then wet with 1 beaten egg.—[Mrs. P. A., Minn.

Rich Puff Paste

Into 1 lb flour cut or chop ½ lb butter, and add cold water enough to make a dough that can be rolled. Roll out on a board and gradually work in another ½ lb butter by spreading a little at a time over the crust, folding over, and rolling out again, repeating this operation half a dozen times or more, or until all the butter is used. Keep the dough as cold as possible

and if, while working, it seems to get too soft and warm, set it away for 10 or 15 minutes in an ice box, and finish rolling with butter after it is good and cold again.—[Mrs. P. A. B., Ill.

Baked Pie Crust

All pie crust made of lard should be handled as little as possible, in order that it may be tender and feathery. In making crusts to be used for lemon or cream pies, or any that have to be baked before the filling is put in, instead of the inside I cover the outside of my pie tins with the dough. Prick with a fork and turn the tin upside down to bake. In this way the crust will not shrink or puff as it is likely to do if put on the inside. When done it can be slipped off and put inside and is then ready to fill. I use the same method when making tart shells in patty tins.—[Mrs. L. M. D., Mich.

Mince Meat I

To 1 qt raw chopped beef, add 1 pt chopped suet, 2 qts chopped apples, 1 qt cider (sweet or sour), 1 pt thick boiled cider, ½ pt molasses, 1 pt liquor in which the meat was cooked, 1 pt brown sugar, 1 tablesp each cinnamon, allspice, nutmeg, and salt, ½ tablesp cloves; also seeded raisins in abundance. Boil together two hours, except apples and raisins, which should be added the last half hour. If liked add butter to these pies when baking them.—[Mrs. J. C. McC., Vt.

Mince Meat II

To 2 pts lean boiled beef chopped fine, add 4 pts tart apples, 1 pt sweet apples, 1 pt molasses, 1 pt boiled cider, ¾ pt vinegar, 1 lb each seeded raisins and currants, 1 lb brown sugar, 1 teasp each salt, allspice and cloves, 2 teasp cinnamon, 1 grated nutmeg, the grated rind of 1 lemon and 1 orange, and the juice of both. Mix thoroughly, bring to a boil, and set away in fruit cans. This will keep a long time.—[Mrs. M. A. B., Tenn.

Mince Meat III

To 4 lbs beef, cooked and chopped, add 3 lbs chopped suet, 8 lbs seeded raisins, 4 lbs currants, 8 lbs sugar, 16 lbs chopped apples, 1 tablesp each allspice, nutmeg, cloves and cinnamon; any kind fruit juice or jelly—sweet pickle or canned fruit juice —to make 1 gal, and 1 qt cider or vinegar. Mix well, boil up once and put away in jars. This does not need air-tight sealing. Tie closely with paper and keep in a dark, dry, and cool place. —[Mrs. C. T. C., New Mex.

Pork Mince

At pig killing time save 1 head, 1 heart, and 2½ lbs tenderloin. Wash and scrape the first two thoroughly and put on altogether and cook until perfectly tender. Remove bones and grind fine in a meat chopper, add 3 lbs chopped apples, 2 lbs each seeded raisins and currants, ¼ lb chopped citron, 2 or 3 oranges (grated yellow rind and chopped pulp, discarding seeds and white peel), 2 lbs sugar, 1 tablesp cinnamon, and enough cider to make it as juicy as liked. Cook in a granite kettle until the fruit is done, being careful not to let it scorch. Have ready some glass fruit jars, pack the mince in these and seal while hot. Keep in a cool, dark, and dry place. This makes excellent mince pies, and just as good as any beef mince pie I ever tasted.—[Mrs. A. C., W. Va.

Green Tomato Mince

Chop fine, drain off the juice, and then measure 6 cups green tomatoes, add 6 cups sour chopped apples, 4 cups brown sugar, 2 cups molasses, ½ cup butter, ½ cup vinegar, and 1 tablesp salt. Cook about 3 hours, and when nearly done add ½ grated nutmeg, 1 scant teasp cloves and 1 teasp each allspice and cinnamon. If liked add raisins when making these pies. Every one enjoys our "mince" pies, and will hardly believe it when I tell them it is only tomato pie. We put up a large quantity of this mince every fall.—[Miss M. E. B., Mich.

Lemon Pie

Moisten 1 heaping tablesp corn starch in a little cold water, add 1 cup boiling water, and cook until the corn starch is done, then add 1 teasp butter, 1 cup sugar; remove from fire, stir vigorously, and when cooled off a little add 1 well-beaten egg and the juice and grated rind of 1 lemon. Bake between two crusts.—[Mrs. N. J., Mont.

Mock Lemon Pie

To 1 cup sugar add 1 heaping tablesp flour, the beaten yolks of 2 eggs, 1 teasp lemon extract, ¾ cup stewed rhubarb, and ½ cup boiling water. Bake in an under crust, and when done cover with a meringue made of the egg whites and powdered sugar. Return to the oven a few minutes to brown lightly.—[Mrs. J. H. P., O.

Quick Lemon Pie

To 1 cup sugar add yolks of 2 eggs, 1 cup sweet milk, 1 cup bread crumbs (run through the meat chopper), grated rind and juice of 1 lemon, and a little salt. Bake with an under crust and frost with a meringue made of the egg whites and powdered sugar. This is enough for one pie.—[Mrs. F. D. D., N. Y.

Lemon Raisin Pie

To the juice and grated rind of 1 lemon, add 1 cup boiling water, 1 cup sugar, 1 cup seeded raisins, a lump butter the size of a walnut, and 2 tablesp flour mixed with a very little cold water. Boil all together and then bake between two crusts.—[Mrs. D. J. C., N. Y.

Plum Butter Pie

To 1 cup butter add 1 cup sugar, 1 cup plum butter, and yolks of 4 eggs. Beat well and flavor with lemon extract. Line well greased pie pans with good rich crust and pour in this mixture, and bake. When done spread with a meringue made of the whites of 4 eggs and powdered sugar, flavored with vanilla. Return to the oven a few minutes until a delicate brown. The above quantity is enough for two pies.—[Mrs. W. T. G., Mo.

Cranberry Pie

Line a well greased pie tin with a good rich pie crust, fill with prepared cranberry sauce, and cover the top with a lattice work of the dough. Cut the strips about an inch wide and lay them across the top about an inch apart, first horizontally, then vertically, and then tuck in the edges. Be careful to have a standing edge of dough all around the pie high enough to prevent the juices from running over.—[N. M. P., N. H.

Pineapple Pie

Cream ½ cup butter with 1 cup powdered sugar, add 2 beaten egg yolks, and 1 small pineapple, grated fine. Lastly add the beaten whites of the eggs, and turn this mixture into a pastry lined pie plate. Bake with an under crust only.—[Mrs. J. K., N. Y.

Elderberry Pie I

To 1 cup ripe or canned elderberries, juice strained off, add 1 tablesp flour mixed with 1 cup sour cream, and ½ cup sugar. Bake in an under crust and serve while warm.—[Mrs. O. E. W., O.

Elderberry Pie II

Line a pie plate with a good rich crust, sprinkle a little flour over it, cover with a layer of sliced apples, and fill up with elderberries. Allow 1 cup sugar and 2 tablesp vinegar for each pie. Bake between two crusts in a slow oven.—[Mrs. A. W. T., Mich.

DELICIOUS PIES IN PREPARATION.

A BUSY MORNING IN THE KITCHEN.

Banana Pie I

Bake an under crust and when it is done fill up with sliced bananas and sprinkle over powdered sugar to taste. Set in a hot oven for a few minutes, then cover with whipped cream and serve at once.—[Mrs. J. K., N. Y.

Banana Pie II

Line deep pie plate with a rich crust and fill with ripe bananas sliced thin, and pour over a custard made of 2 well-beaten eggs, 2 tablesp sugar, 1 teasp orange extract, and 1½ cups milk. Bake in an under crust and frost with a meringue made of the whites of the eggs and powdered sugar.—[H. L. N., Mass.

Rhubarb Pie

Over 3 cups finely chopped rhubarb pour cold water to cover. Let stand 10 minutes and then drain. In another bowl mix 2 tablesp flour with 1½ cups sugar, the yolks of 2 eggs and 1 heaping tablesp butter. Beat this mixture well, then add the chopped rhubarb. Bake in an under crust and when done frost the top with a meringue made of 2 egg whites and 6 tablesp powdered sugar. Return to the oven a few minutes to brown lightly. This quantity is sufficient for two pies.—[Miss E. S., Kan.

Mince Rhubarb Pie

To 1 cup rhubarb, measured after chopping fine, add ½ cup each sugar, molasses, water and seeded and chopped raisins, 1 large soda cracker or a slice of thoroughly dried bread rolled fine, 1 egg, 1 scant teasp cinnamon, a little cloves, nutmeg, salt, and 1 tablesp melted butter. This is enough for two pies.—[Mrs. C. E. A., N. H.

Cherry Pie

Mix together 1 pt stoned cherries, 4 heaping tablesp sugar and 1 heaping tablesp flour. Fill into a pie tin lined with paste, sprinkle a little flour over the top, cover with an upper crust, and bake in a moderate oven.—[Mrs. O. M. P., N. H.

Mock Cherry Pie

Cut in halves 1 cup cranberries and add ½ cup raisins, seeded and also cut in halves, 1 cup sugar, 1 tablesp flour, 1 teasp vanilla, and 1 cup water. Bake between two crusts.—[Mrs. F. E. P., Wash.

Fresh Currant Pie

To 1 cup ripe currants, mashed fine, add 1 cup sugar, 2 tablesp cold water mixed with 1 heaping tablesp flour, and beaten yolks of 2 eggs. Bake in an under crust until firm. Use the whites of the eggs with 3 tablesp powdered sugar, as a meringue. Sometimes I beat up a tablesp of currant jelly with the meringue. Spread the meringue on the pie after it has cooled off.—[Mrs. H. J. T., Vt.

Custard Pie I

To 2 well-beaten eggs add scant ½ cup sugar, a pinch of salt, and 1 teasp flour. Beat all well together and then stir in milk enough to fill a pie tin, lined with a good rich crust. Grate a little nutmeg over the pie, if liked. This is fine—the flour seems to add to the richness of the custard and because of its use less eggs are required.—[Mrs. F. H. M., N. Y.

Custard Pie II

To the yolks of 4 eggs and the whites of 2 eggs add 2 cups rich creamy milk, ½ cup sugar, ½ teasp salt and any preferred flavoring. Pour this into a pie tin lined with a good crust and bake. When done frost with a meringue made of the whites of 2 eggs and 2 tablesp powdered sugar. Return to the oven a few minutes to brown lightly.—[Mrs. L. G., Cal.

Apple Pie

To 1 cup pastry flour sifted with small ½ teasp cream tartar and half as much soda, add 1 large tablesp shortening, and mix with rich milk to the proper consistency for rolling. Line a well greased pie tin with this dough and fill up with part apples cut in small pieces, 3 or 4 tablesp sugar, and a little butter and nutmeg. Cover with an upper crust; and then pour over cold water, allowing the superfluous water to run off. Put in a hot oven, and after it is browned nicely, cover with another pie tin and then bake one hour with reduced heat. If these directions are carefully followed the result will be a most delicious apple pie.—[Mrs. J. L. D., Mass.

Apple Turnover

Butter a pie plate and fill it with sliced apples, then cover with a crust made of 1 cup flour sifted with 1 teasp baking powder and a pinch of salt, 1 tablesp butter, and cold water to make the proper consistency to roll. Bake and when done turn over on a plate, sweeten to taste, and serve with thick, sweet cream.—[Mrs. F. B. S., N. Y.

Apple Custard Pie

Slice thin 3 large sour apples and put a layer of these in a pie plate lined with a rich crust, sprinkle with sugar, then put on another layer of apples, more sugar, and so on until the dish is full. Grate over it a little nutmeg, add 1 tablesp butter in little bits distributed over the surface, 3 tablesp rich, sweet cream, and 3 tablesp water. Bake in an under crust.—[Mrs. M. H., Mo.

Date Pie

Stone 1 large cup dates and cook until soft with just enough hot water to cover, then add 2 tablesp sugar, 1 cup rich milk, small bit of butter, 1 beaten egg and 1 tablesp flour. Bake in an under crust and when done spread the top with a meringue made of the white of an egg and powdered sugar, and return to the oven a few minutes to slightly brown.—[E. I., Me.

Cocoanut Pie

To 1 pt scalded milk add ½ cup sugar, the beaten yolks of 2 eggs, and 1 level tablesp corn starch dissolved in a little cold milk. Bring to a boil, stirring to prevent the mixture from getting lumpy, then add 1 cup grated or shredded cocoanut, which has been soaked in milk over night. Bake in an under crust only. When done spread with a meringue made of the whites of 2 eggs and 2 tablesp powdered sugar. Return to the oven a few minutes to brown lightly. This quantity is sufficient for two pies.—[Miss E. K., Ind.

Cream Pie

Put 2 cups sweet milk in a double boiler, add ½ cup sugar, 4 tablesp flour wet with a little cold milk, the beaten yolk of 1 egg, and cook until thick; then remove from fire and stir in butter the size of a walnut. When cool flavor with vanilla, or if preferred, cook some grated orange peel with the cream. Line a pie plate with rich pie crust, rub the inside well with flour, fill with the above mixture and bake. When done and cooled, frost with a meringue made of the egg whites beaten stiff and 3 tablesp powdered sugar, and return to the oven a few minutes to brown.—[Mrs. E. McC., N. Y.

Chocolate Pie

Put 1 pt milk over the fire in a double boiler. In a bowl beat the yolks of 3 eggs, add ¾ cup sugar and 1 tablesp melted butter. Dissolve 1 tablesp corn starch in a little cold milk and add to the above mixture with 3 tablesp chocolate melted

in a saucer over the steaming tea-kettle. Stir this mixture into the boiling milk and cook until thick, stirring vigorously all the time. Flavor with vanilla. Pour this filling into a baked pie crust, make a meringue of the egg whites and 3 tablesp powdered sugar and spread over the pie while the filling is still warm. Return to the oven a few minutes and brown lightly.—[Mrs. A. I., Ia.

Buttermilk Pie

To 2 cups sugar add 2 tablesp flour, yolks of 5 eggs, white of 1 egg, 1 tablesp butter, and after this has been thoroughly mixed, add 3 cups buttermilk, and 1 tablesp lemon extract. Bake in an under crust and when done spread with a meringue made of the 4 remaining egg whites and 6 tablesp powdered sugar. Flavor with lemon extract. Return to the oven a few minutes to brown lightly. This makes a good mock lemon pie.—[Mrs. G. W. B., Mont.

Dutch Pie

Pare and cut in quarters sour apples that cook easily, and dispose these quarters in circles on a pie tin lined with a not too rich crust. Allow a large enough edge for the pie crust and crimp it with your fingers or a fork. Crowd in all the apples you can without allowing them to lay one on top of the other, then pour cold water over them to about half fill the tin. Next sprinkle over the apples sugar enough to sweeten to taste, and also a little cinnamon or nutmeg, if liked. Bake slowly. This pie is improved by dotting pieces of butter over the apples.—[Mrs. E. C. S., Mo.

Boiled Cider Pie

To 2 cups cold water add 1¾ cups sugar, and ½ cup thick, boiled cider. Put this mixture over the fire and let it come to a boil, then add 2 or 3 well-beaten eggs and 3 tablesp flour wet with a little cold water. Cook and stir until free from lumps. Pour into baked under crusts, and frost with meringue made from the egg whites and powdered sugar. This is sufficient for two pies.—[Mrs. F. D. D., N. Y.

Squash Pie

Pie made of good ripe squash can be just as delicious as pumpkin pie, and even better, to my mind. Peel the squash, scrape out pulp and seeds, cut in two-inch pieces, and stew until tender in water to nearly cover, then pour in a colander and let all the water drain off. Mash thoroughly and to 3 qts squash, add 1 qt rich sweet milk, 6 well-beaten eggs, 2 tablesp corn starch wet with a little cold milk, 3 cups sugar (it should

taste quite sweet before baking), ½ a grated nutmeg, 2 teasp ginger, and 1 teasp cinnamon. Fill this mixture into deep plates lined with a good, rich crust. Shake some cinnamon over the filling and bake in a good, steady oven until the center is firm and the crust nicely browned.—[R. A. McD., S. D.

Green Pumpkin Pie

Choose a green pumpkin just showing first yellow streaks; cook until tender, rub through a colander, and to each pint pumpkin pulp add ¾ cup sugar, 1 tablesp butter, 1 tablesp flour, 3 tablesp vinegar, 1 teasp cinnamon and a little allspice, and 1 beaten egg. Bake between two crusts. This tastes very much like green apple pie.—[Mrs. J. T. C., Minn.

Pumpkin Pie

I can highly recommend this recipe. Pare, remove pulp, cut in small pieces, and cook pumpkin 5 or 6 hours, then strain carefully through a colander and for 4 cups strained pumpkin allow 4 cups rich milk, 4 well-beaten eggs, 1 heaping cup brown sugar, 1 teasp salt, ½ a grated nutmeg, 2 teasp ginger and ½ teasp mace. The milk should be heated and added gradually to the seasoned pumpkin, stirring constantly, and lastly add the eggs well-beaten. Turn into deep pie plates lined with rich pastry. Be sure to have the pumpkin mixture hot. Bake to a rich brown; it will take about one hour.—[R. M., Mich.

Green Tomato Pie

Line a pie dish with rich pastry. Slice into it enough green tomatoes, very thin, to fill it, sprinkle with a little cinnamon and cloves, 1 tablesp molasses, 1 tablesp sugar (or more), and a few drops of lemon juice or vinegar. Bake between two crusts.—[Mrs. C. E. G., Ariz.

Sweet Potato Pie

Wash and boil 3 good sized sweet potatoes until tender, then peel and rub through a colander, add the beaten yolks of 3 eggs, with 1 pt sweet milk, 1 cup sugar, ½ cup melted butter, and flavor with lemon or vanilla. Bake in an under crust, and when done cover with a meringue made of the whites of 3 eggs and powdered sugar. Return to the oven for a few minutes to brown lightly. I also make pumpkin pie by this recipe, by substituting the same quantity of pumpkin for sweet potatoes.—[Mrs. Z. T. T., N. C.

Carrot Pie

Wash and peel 2 or 3 good sized carrots, stew until tender, pour water off, mash fine with potato masher, and to 1 cup

mashed carrots add 1 tablesp sugar, 1 beaten egg, 1 level teasp mixed spices, ½ pt milk and salt to taste. Bake with an under crust only.—[Mrs. B. L. G., Ore.

Butternut Pie

To ½ cup milk add ½ cup cream, scant ¾ cup sugar, 2 well-beaten eggs, and 1 cup butternut meats, chopped fine. Bake between two crusts. When eggs are scarce use 1 egg and 1 teasp flour.—[Mrs. J. C. H., Vt.

Cottage Cheese Pie

To 1 cup cottage cheese add 1 cup sweet cream, 1 beaten egg, 3 tablesp sugar, mixed with 1 tablesp flour, a pinch of salt, and cinnamon to taste. Bake in an under crust. The cottage cheese is made by placing some clabber milk over the fire and letting it warm through and then pouring it in a cheese cloth bag, and hanging it up. When the whey has dropped out, mix the cheese smooth with a little sweet cream and salt it to taste.—[Mrs. E. C., Mo.

Rice Pie

Mix together 1 cup sweet milk, 2 beaten egg yolks, ½ cup sugar, ½ cup boiled rice, and a piece of butter as large as a walnut. Beat thoroughly, put in a double boiler and cook until the egg is done. Remove from fire, flavor to taste, and pour the mixture into a baked pie shell, and cover with a meringue made with the whites of the eggs and a little powdered sugar. Put in the oven a few minutes to brown lightly. When cold drop small lumps of jelly around on the top.—[M. F. P., N. Y.

Fried Pies

These are very nice and when fried just right, so as not to soak fat, are every bit as good as baked pies. Roll some biscuit dough quite thin, cut in small pieces of any desired size or shape, put on each piece a small spoonful of hot mince meat, fold the crust over and pinch the edges together securely all around so it will not open anywhere while frying, and fry these small individual mince pies in hot lard until a delicate brown, same as doughnuts. If you have never tasted any like these you have a real treat in store.—[I. A. S., Me.

Fig Pie

To 1 cup molasses add 1 cup sugar, the grated rind of 1 lemon, ½ lb figs, cut fine, 2 cups water, 1 beaten egg, 2 tablesp flour, and a little salt. This is enough for two pies.—[Mrs. W. L. J., Vt.

Prune Pie

To 1 cup stewed, stoned and chopped prunes, add 3 tablesp of the liquid they were stewed in, ½ cup sugar, a little lemon juice and 1 teasp orange extract. Bake between two crusts.—[L. V., Ill.

Raspberry Pie

Cook together 1 cup raspberries, 1 cup currants, 1 scant cup sugar, 1 tablesp flour, and yolks of 2 eggs. Pour this filling into a baked under crust, cover with the beaten whites of the eggs and 2 tablesp powdered sugar, and place in the oven a few minutes to brown lightly.—[Miss I. A., N. Y.

Canned Peach Pie

Line a deep pie plate with rich crust and bake. Then fill with canned peaches cut in quarters, sprinkle over it 1 cup sugar and a little of the peach juice. Beat 1 or 2 eggs, yolks and whites separately, adding a little powdered sugar to the whites and then stir the whites and yolks together and pour this over the fruit in the pie shell. Set in the oven a few minutes to brown lightly.—[Mrs. E. P. C., Me.

Evaporated Peach Pie

Soak over night 1 lb evaporated or dried peaches, wash thoroughly, drain, and add just enough fresh water to cook them without making too much juice. When done strain through a sieve, add sugar and salt to taste and 4 crackers, or 3 or 4 slices of dried bread, rolled fine. Bake between two crusts.—[Mrs. E. M., N. Y.

Apricot Custard Pie

Line a deep pie plate with custard. Put in a layer of juicy stewed apricots, and bake quickly. Meanwhile put 1¼ cups rich milk on to heat in a double boiler. Moisten 1 tablesp corn starch with a little cold milk and stir into the hot milk. Beat the yolks of 2 eggs with a pinch of salt and ½ cup sugar, and add to the hot mixture and cook another minute or two. Then remove from the fire and flavor with ½ teasp vanilla and pour the custard over the fruit in the pie. Make a meringue of the whites of 2 eggs beaten stiff with 1 tablesp powdered sugar, spread over the pie and return to the oven a few minutes to brown lightly. Serve cold.—[L. H. C., Fla.

When making custard pie use the milk hot, and the custard will turn out much more solid.—[Mrs. L. H., Pa.

Fruit Shortcakes

Shortcake I

To 1 heaping tablesp brown sugar add 1 heaping tablesp thick, sour cream, 1 small cup sweet milk in which dissolve a pinch of soda, salt, and 2 teasp baking powder sifted with flour enough to make a batter as for layer cake. Bake in three layers. When done, spread each layer with sweetened fruit, and pile some of the fruit on top.—[Miss M. A., Mich.

Shortcake II

Beat 1 egg and ½ cup sugar well together, add 1 cup thick, sour cream, 1 teasp soda dissolved in 3 tablesp hot water, salt, and flour enough to make a stiff dough that will drop from the spoon. Bake about ½ hour in a quick oven. When done, remove from tin, dip a sharp knife in hot water, and cut open the cake. Any kind of fruit may be used as filling. To be eaten with sweetened cream.—[Mrs. J. O. W., N. Y.

Buckwheat Shortcake

To 3 cups buttermilk add 1 teasp soda and buckwheat flour to make a dough a little thicker than for griddle cakes. Spread in greased pans about 1 inch thick. This is a very fine and wholesome shortcake, without shortening. Do not use any eggs or shortening.—[Mrs. J. S., Pa.

Rhubarb Shortcake

Make a shortcake of rich biscuit dough and when done, split open, butter each piece, and spread with sweetened rhubarb, which has been stewed in a double boiler without a bit of water being added. Garnish with whipped cream and serve warm. If no double boiler is at hand, one may be improvised by setting a granite covered basin inside of another larger dish, which has been partially filled with boiling water.—[Mrs. N. M. P., N. H.

Peach Shortcake

To the beaten yolks of 2 eggs add ½ cup milk, 1 tablesp melted butter and 1 cup pastry flour sifted with 1 teasp baking powder. Beat well and then fold in the beaten whites of the eggs. Pour into a shallow greased pan, having the batter about 1 inch thick, and cover the top with peeled and sliced peaches, over which sprinkle ½ cup sugar. Bake until the fruit is tender, and serve with cream.—[Mrs. A. C. McP.

Strawberry Shortcake I

To 1 qt wheat flour sifted with 3 teasp baking powder, add 2 tablesp sugar, 1 teasp salt, 2 tablesp lard, 2 tablesp butter, melted, 1 pt sweet milk, and 2 eggs well beaten. Roll and bake in square tins. When done, split the cake open and fill with strawberries prepared as follows: Crush berries lightly and mix with sugar to taste and thick sweet cream. This same recipe is nice for any kind of fruit.—[Miss M. E. K., N. Y.

Strawberry Shortcake II

Make a rich biscuit dough, roll about 1 inch thick, bake, and when done split open, butter each piece generously, and between them put strawberries lightly crushed and well sweetened. Serve warm with cream.—[M. D. M., Kan.

Blueberry Shortcake

Bake a shortcake from a rich biscuit dough and when done split open and fill with the following: To 1 qt blueberries add ½ cup water, 1 cup sugar and 1 tablesp cornstarch. Boil about 10 minutes.—[Mrs. L. S., Minn.

Huckleberry Shortcake

Bake any preferred shortcake and while it is baking stew 2 qts fresh huckleberries and sweeten to taste. When the cake is done, split open and spread each piece with butter, place on a platter and between each layer put plenty of the stewed berries, also some on top. Serve with sauce made as follows: Mix thoroughly 1 cup sugar with 2 tablesp flour, pour over this some boiling water and cook until of the right consistency, stirring well. Then add 1 tablesp butter, a pinch of salt and flavor with lemon or vanilla extract.—[Mrs. A. C., Mass.

Biscuits with Berries

Take cold biscuits (one for each person to be served), split open, spread each half liberally with butter and place in the oven to get hot. To 1 qt strawberries add 1 cup sugar and mash to a pulp. Put half hot biscuit on a plate, spread with mashed and sweetened berries, then put the other half of the biscuit on top and cover with more berries. To be served warm or cold with sweet cream. Raspberries or blackberries can be used the same way, either fresh or canned.—[Mrs. M. M. B., Mo.

Strawberry Sauce for Shortcake

Cream together 1 cup butter and 1 lb powdered sugar. Pick, wash and drain carefully 1 qt ripe strawberries and add these to the butter and sugar cream, crushing about three quarters of the berries. Have three layers of shortcake ready, spread the sauce between each layer and decorate the top with some whole berries. This should be prepared about half hour before serving.—[Mrs. C. von W., N. J.

Strawberry Cobbler

Sift 1 qt flour with 2 teasp baking powder and a pinch of salt. Cut ¾ cup butter (or butter and lard mixed) into the flour and add sweet milk enough to make a dough that can be handled. Roll out a third of the dough, large enough to cover the baking pan you intend to use, and bake at once in a separate tin. This is to be used as a middle crust. Meanwhile roll out the rest of the dough to line a deep baking pan, half fill with strawberries, sprinkle liberally with sugar, put on the baked middle crust and then finish filling the pan with berries, sprinkle with sugar, and cover the top with a crust, first cutting a number of air holes in it. Bake, and serve warm with sweetened cream.—[Mrs. B. B., Ia.

Peach or Berry Cobbler

Half fill an enameled pan, well buttered, with either berries or peaches cut fine, sprinkle with a liberal amount of sugar and dot generously with butter, lastly sprinkling with some flour. Cover the top with a layer of shortcake dough in which cut a few air holes. Bake in a moderately hot oven. —[Mrs. W. W. P., Okla.

Cranberry Mound

Make a rich biscuit dough, roll out ½ inch thick, cut into four different sized circles, ranging from two to six inches. Cover each circle with a layer of finely chopped cranberries and a thick sprinkling of sugar, then place the larger circle on a well buttered plate, cover with the next smallest circle, and so on, the smallest circle coming on top. Set in a steamer and steam ¾ hour. Serve with cream and sugar, or if preferred, a hot, sweet sauce.—[N. M. P., N. H.

Cherry Rolls

Roll out a rich biscuit dough about 1 inch thick, cover with ripe, pitted cherries (first draining off the juice), sprinkle plentifully with sugar, fold one side of the cake over the

other, to form a long narrow roll, pinch the edges, and then with a sharp knife cut off sections the size you wish to serve to each person. Lay these pieces in a bread pan, well buttered, with the cut side up, and after all the pieces have been disposed of, drop lumps of butter over all and sprinkle with 1 cup sugar and a very little flour. Then add the cherry juice and enough water to make a sufficient quantity of sauce. Bake until the crust is done. This is delicious.—[Mrs. W. T. G., Mo.

Strawberry Rolls

Roll out a rich biscuit dough about ¼ inch thick, then spread with lightly crushed berries and sprinkle liberally with sugar. Roll up tight and pinch the ends closely together, so that no juice can escape. Place in a steamer and steam steadily for one hour. Cut in slices and serve with any preferred sweet sauce.—[Mrs. M. P., N. H.

Rhubarb Rolls

Mix up a rich, short biscuit dough and roll out about ½ inch thick, cover with a layer of finely cut raw rhubarb, sprinkle thickly with sugar, roll up, put it in a buttered tin and steam 40 minutes. Then put in a hot oven just long enough to dry off. Serve warm with a hard sauce.—[Mrs. N. P., N. H.

Cheese Straws

To 4 tablesp grated cheese add 2 tablesp butter, 1 cup flour, a pinch salt, and cayenne pepper, and mix with a little cold water to the proper consistency. Roll about ¼ inch thick, cut in strips ½ inch wide and 3 inches long, and bake in a not too hot oven.—[Miss N. P., S. C.

Cheese Patties

Roll out in a sheet about ¼ inch thick some ordinary pie dough and cut in triangular pieces. In the center of each place a spoonful grated cheese, sprinkled with a little pepper, lap one end of the dough over on the other, press the edges together with a fork and bake.—[Mrs. H. L., Va.

Cocoanut Patties

Boil together about 8 or 10 minutes 1 cup sugar and ½ pt boiling water, then add ½ cup grated cocoanut, and boil about 8 minutes more, after which remove from the fire and add 2 well-beaten eggs. Line little patty pans with ordinary pie crust, put a tablesp of the above mixture in each, and bake in a hot oven.—[Mrs. M. W., Me.

Macaroon Patties

Pound and sift 6 almond macaroons, add 1 tablesp grated chocolate and 1 pt hot milk. Let this stand about 10 minutes, then add yolks of 3 eggs, well beaten, 1 tablesp sugar, and 1 teasp vanilla. Line little patty pans with pie paste, fill with the above mixture and bake in a quick oven for about 20 minutes.—[E. K., Mass.

Raspberry Tarts

Roll out some pie or puff paste about ¼ inch thick, cut out in small circles, about the size of an overturned coffee cup, and in one half of these circles make three or four small perforations with a thimble. Put the perforated circles on the plain circles and bake. When partly cooled, fill the perforations with raspberry jam.—[E. B., Mass.

Rhubarb Tarts

Bake pie paste in gem pans until it will loosen easily but is not thoroughly done, fill tart shells with thickly stewed and sweetened rhubarb and cover each with a spoonful of a mixture made by beating together 1 egg yolk, ½ cup sweet milk and 2 tablesp sugar. Then place strips of pie paste crossways on each tart and bake.—[Mrs. S. C. P., Mass.

Banberry Tarts

Cut into small squares a rich pie crust dough and between each two of these squares place a little of the following mixture. Mix thoroughly together 1 cup seeded and chopped raisins, 1 cup currants, a little candied citron, the grated rind of 1 orange and 2 lemons, 1 cup sugar, and the whites of 2 eggs, beaten light. Bake these tarts until a delicate brown.—[Mrs. M. W., C.

Red or black raspberries and gooseberries together make a fine pie.—[E. L. McG., Mich.

A little grated lemon peel added to rhubarb pie is an improvement.—[Mrs. C. E. B., Neb.

To secure a nice looking brown pie I sponge the upper crust with a little cream just before setting the pie in the oven.—[E. E., Vt.

When making custard pie I have found that if I add a teasp flour to the custard it will not whey so quickly.—[Mrs. L. M., D., Mich.

The next time you make an apple pie try sprinkling on the apples a very little of several different kinds of spices. The result is delightful.—[E. E., Vt.

For moistening mince meat there is nothing quite so good as the seasoned vinegar from sweet pickles, especially from apples, pears and peaches.—[Mrs. G. S., Neb.

More wholesome than if made with lard or butter is the following pie crust: Mix 1 cup thick, sweet cream into 2 cups flour sifted with 1 teasp salt.—[Mrs. C. E. B., Neb.

When a pie shows a tendency to boil over, wet a clean strip of white muslin and stretch this tightly around the pie, pressing down firmly onto the crust.—[Mrs. M. W. H., Mich.

For custard, berry, or any juicy pies, I always sponge the under crust with the white of an egg before putting in the filling. This will prevent the crust from getting soggy.—[E. E., Vt.

Try rhubarb instead of apples for mince pies. It is very much to be preferred. Do not peel the stalks—just wash and chop fine—and you will be pleased with results.—[Mrs. N. P. A., Me.

Peel and cut up fine 4 oranges and 4 bananas, mix them together and add 1 cup sugar and mash well. Put this mixture between layers of shortcake, pile some on top, and serve with cream.—[R. S. Y., Kan.

To prevent apple or berry pies from discharging their delicious juices upon the floor of the oven, insert in a slit in the upper crust (when ready to bake) a funnel made from a small square of white paper.—[F. & H.

This is a good way to use up dry scraps of cheese, provided they have not become moldy: Put a layer of bits of cheese in a well buttered tin and cover with a soft shortcake batter. Bake in a quick oven.—[A. H. B., Mich.

One of the secrets of good pie crust, cookies, etc., is to mix largely or entirely with a baking spoon or knife, instead of the heated hand. For pie crust see to it that the flour, shortening, and water are cold.—[Mrs. S. D. F., O.

In preparing pumpkin for pies it saves time to simply cut the pumpkin in quarters and bake it in the oven. When done scoop the pumpkin out of the shell with a spoon and mix with the other ingredients in the usual way.—[Mrs. E. L. P., O.

It is a hobby of mine that pie should be baked well, and long —just how long depends entirely upon the filling—for an apple pie, one hour in a moderate oven is not a minute too long, while for a berry pie, 20 to 30 minutes is about right.—[E. E., Vt.

To keep juicy pie fillings from running out while baking, cut the upper pie crust about one-quarter inch larger than the tin, and tuck this edge under the edge of the lower crust. Be sure to prick or cut slits in the top crust for air holes.—[Mrs. M. M., Wis.

To prevent the under crust from becoming soggy as it will when baked with juicy fillings, mix one-half the sugar you intend to use in the filling with an equal amount of flour, and sprinkle this mixture on the under crust before you put in the fruit.—[Mrs. M. M., Wis.

I believe there is at least as much in proper baking as in proper making. My experience is that a very hot oven makes a tough crust, as is also the case if upon being taken from the oven, the pie is immediately set in a cold place. It is better to let it cool slowly.—[E. E., Vt.

When you want a baked pie shell, invert the pie pan, grease the bottom (which of course must be very clean), and put the crust over that and bake. In this way you will have no trouble in having perfect shells, without blisters. Prick the dough lightly with a fork before putting in the oven.—[J. M. B., Ill.

The leaves from fruit trees steeped in water making a strong tea, and used instead of water in cooking other kinds of fruit will give it the taste of the fruit of the leaves. For example, peach leaves tea will give rhubarb the taste of peaches, and is a nice change in making pies. In the red or wineplant, strawberry leaves may be used.—[Mrs. V. A. H., N. D.

When fresh fruit is not obtainable I use well soaked and cooked dried apples in my mince meat. A whole orange chopped fine also gives a fine flavor to the mince meat. When fresh beef is not obtainable (if one can be sure of getting a good quality), canned roast beef may be substituted for fresh beef in mince meat, or one can use the lean meat from a pig's head, boiled.—[L. E. M., Ala.

Doughnuts, Griddle Cakes and Fritters

HERE are all kinds of doughnuts—good, bad, and indifferent. When they are not as good as they should be, it rests with the cook, who has probably failed to inform herself on all the fine points of doughnut manufacture. The following hints may be found useful in following the various recipes presented herewith. The dough should be as soft as possible, and not handled any more than is absolutely necessary. If too much baking powder is used the doughnuts will soak up fat, and if the dough is too stiff the fried cakes will be tough. Since they are fried in grease it is not advisable to use much shortening in the doughnuts. Equal parts of clarified lard and suet are the best to fry them in. The kettle should not be too small and there should be plenty of the fat, which should be hot. To keep the fat clear and to keep it from over-heating, some cooks drop in a piece of raw potato. It is well to test with a sample doughnut, to see if the dough is of the right consistency and the fat at the proper degree of heat. When the doughnut is dropped into the fat it should come to the top almost immediately, and when it is brown on one side it should be turned to brown on the other side. When the doughnuts are lifted from the fat they should be laid out on brown paper, to absorb the superfluous fat. It is best not to fry more than five or six doughnuts at a time, as dropping in too many fresh doughnuts would cool the fat too rapidly. A little practice and careful .following of directions should result in a product that is both wholesome and palatable.

Raised Doughnuts I

Scald 2 cups sweet milk, and when partly cool add 2 cups sugar, 1 cup lard, 2 well-beaten eggs, 1 cup yeast, a little grated nutmeg and flour to mix in a loaf. Let rise over night,

and in the morning roll out 1 inch thick. Cut with cookie or biscuit cutter. Let stand until light, and then fry in hot fat. —[Mrs. F. F. B., O.

Raised Doughnuts II

Boil and mash 2 medium sized potatoes, stir them into 1 pt boiling milk, add a little salt, and ¾ cup sugar. Set aside until lukewarm, then add 2 well-beaten eggs, and ½ yeast cake dissolved in a little warm water. Let this rise until light, then add ½ cup butter, and flour to mould. Let rise once more in a warm place (takes about 4 hours), and then roll and cut about ½ inch thick. Let them rise again, and fry in hot lard. When cooled, roll in powdered sugar.—[M. B., Ill.

Raised Doughnuts III

To 1 pt light bread sponge add 1 cup sugar, ½ cup melted lard, 1 well-beaten egg, 1 teasp cinnamon, allspice and cloves mixed, and 1 teasp soda dissolved in 3 tablesp warm water. Mix stiff with flour, and let rise one hour, then roll and cut into cakes, and let these rise about 20 minutes. Fry in hot lard. It takes longer to fry raised doughnuts than those made with baking powder.—[Mrs. S. N., Wash.

Farmer's Doughnuts I

Pour 1 pt boiling hot sweet milk over 1 lb sifted flour, stirring vigorously, then break in 7 eggs, one at a time, cut off little pieces with a tablespoon and drop into hot lard. If carefully cut they will be nearly round. Turn until they are evenly brown. When cool roll in powdered sugar, or eat with molasses.—[E. R. H., Pa.

Farmer's Doughnuts II

To 1 cup sugar add 1 well-beaten egg, and 1 cup buttermilk or sour milk, to which add 2 teasp thick sour cream, 1 level teasp soda, and salt and nutmeg to taste. Mix with flour to a soft dough.—[Mrs. W. J. B., Me.

Molasses Doughnuts (No Eggs)

To ½ cup molasses add ½ cup sugar, 1 cup sour milk or buttermilk, in which dissolve 1 teasp soda, 1 tablesp melted lard, a little salt and ¼ teasp ginger, with flour enough to make a dough of the proper consistency.—[Mrs. L. M. A., Me.

Cocoa Doughnuts

To 1 cup sugar add 1 tablesp butter, 1 well-beaten egg, a little salt, 1 cup sour milk in which dissolve ½ teasp soda, 1, 2 or 3 tablesp powdered cocoa, and flour enough to make a soft dough. The amount of cocoa should be regulated to taste.—[Mrs. N. F., Mass.

Potato Fried Cakes I

To 6 boiled potatoes, each about the size of an egg, mashed while hot, add 2 cups sugar, 1 tablesp butter, 3 well-beaten eggs, salt, cinnamon and nutmeg to taste, 1 cup milk, and about 6 cups flour sifted with 6 teasp baking powder.—[Mrs. M. W. H., Mich.

Potato Fried Cakes II

To 1 cup milk add 1 cup sugar, 1 cup mashed potatoes, ¼ cup thick sweet cream, yolks of 3 eggs, a pinch of salt, and 3 teasp baking powder sifted with flour enough to make a dough of the proper consistency. Add the beaten whites of the eggs just before adding the flour. Mix with the hands until smooth and velvety, roll out about ½ inch thick and 6 inches wide, then with a sharp knife begin at the end and cut strips ½ inch wide. Bring the ends of each strip together and pinch. In this way the last cake will be as good as the first, for no more flour will have to be kneaded in. Twist the doughnuts and fry them in deep hot fat until a delicate brown, and drain on brown paper. When made with potatoes, doughnuts will keep moist for a week or more.—[Mrs. L. M. D., Mich.

Fried Cakes (No Eggs)

Dissolve 1 level teasp soda in 1 cup sour milk, add 1 cup sugar, 1 tablesp shortening, a little salt and cinnamon or nutmeg and flour enough to make a soft dough that will roll out easily.—[Miss A. H. B., Mich.

Old-Fashioned Twisters

To 1 cup buttermilk add 1 cup sugar, 2 or 3 well-beaten eggs, 1 level teasp soda dissolved in a little warm water, 4 tablesp melted lard, nutmeg to taste, and flour to make a dough which can be rolled thin. Cut in inch wide strips, twist and pinch the ends together, and fry in hot lard.—[Mrs. J. N. J., Kan.

Puff Balls

Beat 3 eggs light, add 1 cup sugar, 1 pt milk, some salt and nutmeg, and sufficient flour sifted with 2 teasp baking powder

to make a dough in which a spoon can stand up. Drop by small spoonsful into hot fat. Dip the spoon into the hot fat every time.—[H. M. W., Mass.

Potato Puffs

To ½ cup cold mashed potatoes add ½ cup rich milk, 1 well-beaten egg, and 1 teasp baking powder sifted with flour enough to make a soft dough. Roll about ½ inch thick, cut in strips or any desired shape, and fry in hot fat. These are good served warm with maple syrup, jelly or sugar.—[Mrs. R. J. S., Neb.

Cornmeal Trifles

To 1 cup cornmeal add 1 cup flour, ½ teasp salt, 2 teasp baking powder, and water enough to make a very stiff batter. Drop by spoonsful into deep, hot fat, and serve warm with syrup.—[Mrs. D. L. P., Cuba.

Economical Pancakes

Try this recipe when you run short of bread for breakfast, and the price of eggs is soaring up. To 1 qt white flour add 1 teasp salt, and 2½ cups buttermilk in which dissolve 1 teasp soda. Pour in the buttermilk a little at a time, and beat smooth and free from lumps. Fry with plenty of nice fresh lard and tilt the frying pan or griddle so the lard can run around the cakes while they are frying, and form a nice crisp edge on them. Drop about 2 tablesp of the batter in the pan for each cake. These are fine served with butter and syrup or honey.—[Mrs. L. S., Ind.

Bread Pancakes

Soak 2 cups stale bread over night in 1 cup hot milk. Next morning put this through a sieve to mash all lumps, then add 1 heaping teasp sugar, 1 level teasp salt, 2 tablesp melted butter, 2 well-beaten eggs and 1 cup flour. Lastly add 1 cup sour milk in which dissolve 1 teasp soda. Bake on a hot griddle. These are extra fine.—[E. L. McG., Mich.

Bread Pancakes (No Eggs)

To 2 cups stale bread soaked until soft add 1 cup sour milk, ½ cup sugar, 1 teasp soda and salt to taste. Then stir in flour enough to make a soft batter.—[Mrs. L. S., Minn.

Cornmeal Pancakes

Sift together 1 pt yellow cornmeal, 1 pt flour, 1 teasp salt, 1 teasp soda and 2 tablesp sugar, then add enough sour cream or good rich buttermilk to make a thin batter. Bake at once on hot griddles.—[Mrs. G. M. N., N. Y.

Rye Pancakes

To 1 well-beaten egg add 2 tablesp sugar, 2 tablesp molasses, ½ teasp soda dissolved in ½ cup sour milk, and equal parts flour and rye meal to make a stiff batter. Drop by small spoonsful into deep, hot fat.—[J. M. S., N. H.

Buttermilk Pancakes

To 1 qt buttermilk add 1 teasp soda, a little salt, 2 well-beaten eggs, and either graham, buckwheat or wheat flour enough to make a batter of the proper consistency for pancakes. —[Mrs. J. W. H., Mich.

Whole Wheat Pancakes

To 1 cup white flour add 1 cup whole wheat flour, a little salt, and 1 teasp soda dissolved in 2 cups buttermilk. Bake on hot griddle.—[Mrs. V. A. H., N. D.

Raw Potato Pancakes I

Pare and grate 6 large potatoes, add 2 well-beaten eggs, 2 cups milk, some pepper and salt, 1 tablesp sugar, and 1 cup flour sifted with 1 teasp baking powder. Drop this soft batter by the spoonsful on a hot, well greased griddle, as for pancakes. Serve hot, with butter. If desired sweet potatoes may be used in place of the Irish potatoes.—[Mrs. W. K., Ia.

Raw Potato Pancakes II

Pare and grate 6 large potatoes, drain off all the water, add to the potatoes 1 scant cup sour milk with ½ teasp soda and 1 teasp salt. Then stir in 2 well-beaten eggs and flour enough to make a thin batter. The amount of flour varies according to the size of potatoes—usually 1 cup is sufficient. Fry like any other pancakes in hot fat—equal parts of butter and suet or lard, being best. Have the pancakes small, and serve them piping hot.—[Mrs. F. H., Mo.

Boiled Potato Pancakes

Boil 6 medium sized potatoes in salted water, and when done mash them, and set aside to cool, after which add 3 well-beaten eggs, 1 qt milk and flour enough to make a thin pancake batter, sifted with 2 teasp baking powder. Fry a golden brown on both sides and serve hot.—[Mrs. R. N. P., N. Y.

Potato and Onion Pancakes

Grate 6 or 8 medium sized potatoes, and 1 medium sized onion, then add yolks of 4 eggs, a little salt and 1 heaping

tablesp flour. Mix well, and then add the beaten whites of 4 eggs. Have the griddle very hot and bake as batter cakes. Serve hot with butter.—[W. H. C., Tex.

Banana Pancakes

Peel 5 bananas, cut up fine, add 3 well-beaten eggs, 2 tablesp sugar, 3 tablesp thick sweet cream, ¼ cup milk and ½ teasp baking powder sifted with flour enough to make a batter of the proper consistency. Fry in hot lard.—[Mrs. G. McM., Cal.

Tomato Pancakes

To 2 cups boiled and mashed ripe tomatoes add 1 cup hot water, 1 teasp soda and salt and pepper to taste. Then stir in flour enough to make a soft batter, and fry on hot and well greased griddles.—[Mrs. L. S., Minn

Raised Buckwheat Griddlecakes I

To make the yeast, boil until soft 3 or 4 medium sized potatoes, mash, add 1 pt flour, 1 tablesp sugar, 1 teasp salt, and a pinch of ginger. Pour some boiling water over these ingredients, stir well, and when cool add 1 cake compressed yeast dissolved in a little warm water, or ½ cup hop yeast. Set away in a warm place to rise.

For the cakes use 1 qt warm water, ½ cup sweet milk, salt to taste, and buckwheat flour to make a batter of the proper consistency. Then add ½ cup of the yeast prepared as above, beat well, and set in a warm place until light. This recipe will make delicious cakes, and the yeast will keep sweet 3 or 4 days in a cool place. Yeast made as above is also satisfactory for bread.—[Miss A. E. H., Pa.

Raised Buckwheat Griddlecakes II

Into 1 pt lukewarm water stir ½ lb buckwheat flour, a pinch salt and 2 ozs yeast or 1 cup liquid yeast. Set this over night and in the morning add 1 teasp soda, ½ cup flour and 1 tablesp molasses. One or 2 eggs added to this batter will make it hold together nicely, but they can safely be omitted. Bake on hot griddle.—[M. S., Neb.

Raw potato pancakes are best when served immediately after removing from frying pan. Do not attempt to fry a large batch of these pancakes at once, but send to the table just as soon as a panful is fried. When eaten fresh and hot, with cranberry sauce as a side dish, they are most delicious, but when allowed to cool, they become heavy and soggy.—[A. G., Mass.

Griddle Cakes (No Eggs)

To 1 qt milk add 1 tablesp lard, and 1 tablesp baking powder and some salt mixed with flour to make a rather thin batter. Bake on very hot griddle.—[Mrs. G. S., Neb.

Rice Griddlecakes

Boil ½ cup rice until soft, and when cool thin with milk to the consistency of batter for buckwheat cakes. Then stir in 1 well-beaten egg, about a handful flour and salt to taste. These will require to bake longer than other griddle cakes, before turning. If liked, add a little sugar to the batter.—[Mrs. E. W., N. Y.

Hominy Griddlecakes

To 1 pt warm boiled hominy add 1 pt milk or water and 1 pt flour. Lastly beat 2 or 3 eggs and stir into the batter with a little salt. Fry like any other griddlecakes. These are delicious.—[N. P., N. H.

Cornmeal Griddlecakes

Mix 1 pt cornmeal with 1 pt wheat flour, add 1 teasp salt, 2 level teasp cream tartar, 2 well-beaten eggs, and enough milk to make a soft batter. Next add 1 tablesp melted butter and 1 level teasp soda dissolved in 1 tablesp warm water. Fry a golden brown on hot griddle. Serve with butter and maple syrup.—[Mrs. C. B., Pa.

Raised Cornmeal Griddlecakes

Fill a quart measure ¾ full of cornmeal, then fill up to the top with white flour, mix thoroughly, and then pour in 2 cups lukewarm milk. Stir well, then add 1 teasp melted butter, 1 teasp salt, 2 well-beaten eggs, ½ cup fresh yeast or quarter cake compressed yeast dissolved in a little warm water. Let rise and bake on a hot griddle.—[S. E. W., O.

Sweet Corn Griddlecakes

To 1 beaten egg add 1 small cup milk, the grains from 6 ears sweet corn, 1 teasp sugar, salt and pepper to taste, and flour enough to make a batter of the proper consistency, sifted with ½ teasp soda and 1 teasp cream tartar. Fry in deep fat.—[Mrs. M. J. S., N. H.

Green Peas Griddlecakes

Press 1 pt cooked green peas through a sieve and add 1 cup hot milk, 1 teasp sugar, ½ teasp salt, 1 teasp butter, and when

cold add 2 well-beaten eggs, and about ½ cup flour sifted with 2 rounding teasp baking powder. Bake on hot griddle.—[W. C. B., N. H

North Carolina Corn Pone

To 1 qt white cornmeal add 1 teasp salt and ½ teasp soda. Stir this up with enough water so that the dough can be rolled around in the pan from side to side without sticking. This is the great secret of making corn pones, etc., edible without the use of eggs and milk. Have the skillet hot, sprinkle a little cornmeal in it, with the hands form small cakes of the dough about as large as biscuits, but oblong, leaving the impress of the four fingers on the upper side. When nicely brown on one side turn and brown on the other side.—[Mrs. H. L., Va.

Plain Batter Fritters

To 3 well-beaten eggs add 1½ cups milk, a pinch of salt, and 3 teasp baking powder sifted with flour enough to make a stiff batter. Fry in hot lard, like doughnuts.—[Mrs. H. D. T., Minn.

Plain Bread Fritters

Soak 1½ cups stale bread crumbs in 1 cup sweet milk. Let this stand a while and then add another cup sweet milk, 2 well-beaten eggs, a little salt, and 1 heaping teasp baking powder mixed with 1 small cup flour. Drop by tablespoonsful into a pan with hot lard and butter, and fry brown on both sides.—[Mrs. M. J. L., Mich.

Raised Bread Fritters

Cut pieces about the size of a small egg from light bread dough, and drop into hot lard. The lard must be hot enough to brown a slice of raw potato. It is well to keep a few pieces potato in the kettle. Fry the fritters a light brown, and serve warm with syrup. These will not absorb grease.—[Mrs. W. W. P., Okla.

Fried Corn Fritters

To 1 can corn or ½ doz ears green corn, cut fine, add 3 or 4 well-beaten eggs, 1 level teasp salt, and flour enough to make a stiff batter that can be easily dropped from the spoon. Drop by spoonsful into hot lard, and fry like doughnuts.—[S. F. R., N. J.

Cornmeal Fritters

To 2 cups sour milk add 1 teasp soda, ½ teasp salt, 1 well-beaten egg and cornmeal enough to make a moderately thick batter. Drop by tablespoonsful into a hot skillet, well greased with lard.—[Mrs. W. T. F., Mo.

Sour Milk Fritters

Dissolve 1 teasp soda in 2 cups sour milk, add the beaten yolks of 2 eggs, 2 cups flour, and lastly the well-beaten whites of 2 eggs. Fry in hot lard or butter, and serve with syrup or any preferred sauce.—[A. E. H., Wash.

Oatmeal Fritters

To 1 cup cooked and cold oatmeal, add 1 well-beaten egg, 2 or 3 tablesp milk, and just enough flour to bind together. Season to taste, and fry in hot lard. Watch them closely, as they burn easily. This is a nice way to use left-over oatmeal from breakfast by serving it as fritters for supper.—[R. C. R., Pa.

Apple Fritters

Heat 1 cup sweet milk, and add slowly to the beaten yolks of 2 eggs, mixed with 1 teasp sugar and a little salt, then add 2 cups flour sifted with 1 teasp baking powder, and the beaten whites of 2 eggs. Lastly stir in some sour apples sliced or chopped fine, and drop by spoonsful into hot fat. Fry a light brown. Serve with cream and sugar or any preferred sauce. Grate some nutmeg into the batter if that flavor is liked. Peach and pineapple fritters can be made by this same recipe. —[Mrs. D. A. F., Pa.

Rhubarb or Green Apple Fritters

To 2 well-beaten eggs add 1 cup sour milk in which dissolve 1 level teasp soda, and a little salt. Then add flour enough to make a not too thick batter. Lastly stir in 1 pt raw sliced rhubarb or green cooking apples. Fry in plenty of hot fat, and serve hot with syrup.—[B. F., Ia.

Mock Oyster Fritters

To 2 cups sweet corn, chopped fine, add 2 well-beaten eggs, ½ cup flour and a little salt and pepper. Fry the size of oysters on a hot, buttered griddle. These are very fine.—[Mrs. E. S. W., N. Y.

Oyster Fritters

Drain all the liquor from 1 qt oysters, and dry them on a towel. Make a batter of 1 pt flour sifted with 2 teasp baking powder and a little salt, 1 cup milk and 2 well-beaten eggs. Have ready plenty hot fat, as for frying doughnuts, and to each tablesp batter add an oyster and drop into the fat. Turn with a fork and when brown and crisp lift out, drain on paper, and arrange on a hot platter. Serve at once.—[M. P., N. H.

Green Tomato Fritters

Slice green tomatoes, sprinkle with salt, and let stand ½ hour. Make a batter of 1 egg, 1 cup milk and 1 cup flour sifted with 1 teasp baking powder and a little salt. Dip each slice of tomato in the batter, and fry in hot lard. Serve as a vegetable, with meat and gravy.—[Mrs. H. L., Va.

Potato Fritters

To 1 cup mashed potatoes add 1 well-beaten egg, ½ cup milk and ½ teasp baking powder and a little salt sifted with flour enough to make a stiff batter. Drop by tablespoonsful into hot lard, and fry a delicate brown. I sometimes use white beans instead of the potatoes. This is a good way to use the left-overs.—[Mrs. W. T. F., Mo.

Parsnip Fritters

Wash the parsnips thoroughly and cook in boiling salted water until tender, then drain, plunge into cold water, and rub off the skins, which will come off easily. Mash the parsnips, season with salt, pepper and butter to taste, and shape into small flat cakes. Roll in flour, and fry a delicate brown.—[Mrs. W. K., Ia.

Salmon Fritters

Remove the skin and bones from 1 can salmon, add 1 cup water, salt and pepper to taste, and enough flour sifted with 1 teasp baking powder to make a batter of the proper consistency. Fry in hot lard. These fritters are improved by the addition of 1 well-beaten egg, in which case a little less water is used.—Mrs. C. D. R., Ark.

Batter Cakes

To 4 tablesp cornmeal add 2 tablesp flour, 1 teasp baking powder, ½ teasp salt, and water to make a medium thick batter. Drop by tablespoonsful on hot, well greased skillet. Serve with N O molasses.—[Mrs. H. L., Va.

Coating Batter

To 1 cup flour add 1 teasp baking powder, 1 teasp salt and milk enough to make a batter just thick enough to coat well any article of food requiring it, so it will not drain off. To add 1 well-beaten egg to this batter is a great improvement.—[S. A. B., N. Y.

Fried Toast

Dip slices of 2 or 3 day old bread into a liquid mixture of eggs and milk, and a little salt and sugar to taste. Fry a golden brown on each side. Serve hot with jelly or jam.—[Mrs. J. J. W., Ill.

Doughnuts keep best when placed in a stone jar, carefully covered.—[A. G., Mass.

Be careful not to roll doughnuts in sugar while they are hot, or you will be giving them a sticky coating.—[M. G., Wash.

In making doughnuts if ½ cup water is added to whatever other ingredients are used, they will not soak fat so readily.—[Mrs. N. P. A., Mass.

I have found that when frying doughnuts they will use up less grease if I add about a tablesp of vinegar to the hot lard. —[Mrs. H. E. B., Wash.

To sugar doughnuts put about half cup powdered sugar in a paper bag, place doughnuts, a few at a time, in the bag, and shake well.—[Mrs. B. S., Ct.

I have found that eggs seem to have a tendency to make doughnuts dry and hard. Therefore I always make doughnuts without eggs.—[Mrs. G. M., N. H.

I always have the fat hot, and plenty of it. Anything fried in a little lard will come out full of grease. Any fat left over may be used again if properly strained and clarified with a few pieces of raw potato.—[M. B., Ill.

Roll the dough for doughnuts about ½ inch thick, or less, and if you have no doughnut cutter use the top of a small glass or baking powder tin to cut the rounds, and a large sized silver thimble to cut out the centers from the rounds. Shake off any loose flour before dropping into the hot fat.—[A. G., Mass.

When making corn fritters I sometimes thicken them with rolled cracker crumbs, instead of flour.—[C. L., Ind.

When making cornmeal pancakes I sometimes substitute a cup of cooked oatmeal for the flour.—[Mrs. N. C., Miss.

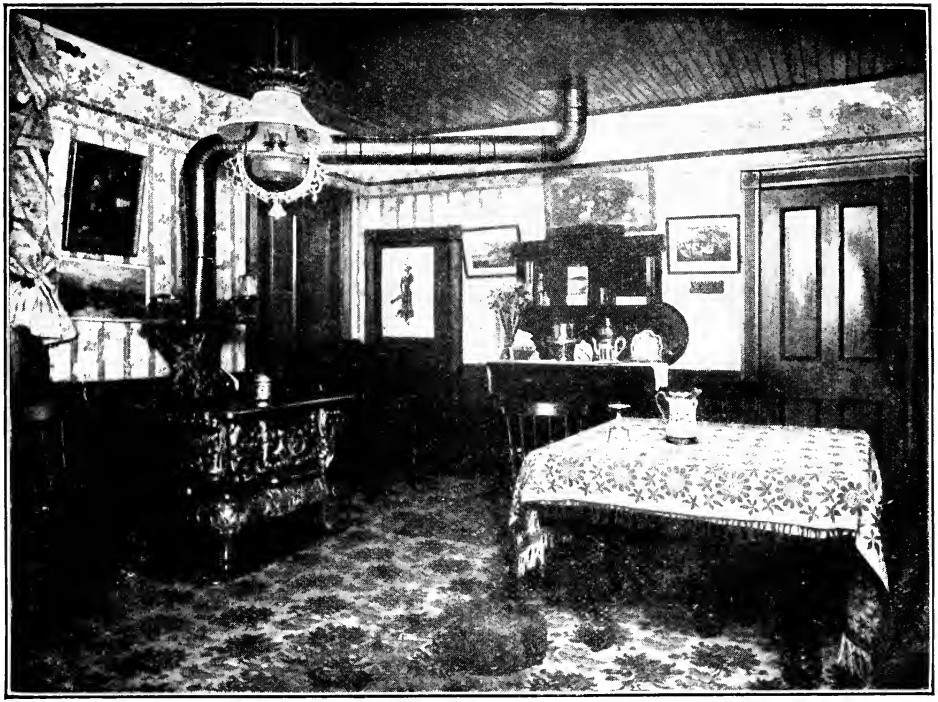
A delicious apple pancake can be made by following potato pancake recipes, and substituting apples for potatoes.—[M. W., Wis.

I use lard and suet, half and half, to fry pancakes, and find this combination a great saving. Also, the cakes are not so apt to soak up fat.—[Mrs. G. O. F., N. H.

Drain off the water from boiled potatoes, let it get cool, and use it in pancakes, in place of water. The pancakes will be much lighter this way.—[Mrs. E. P., N. Y.

When grating raw potatoes for potato pancakes, the work should be done quickly, or the grated potatoes will turn black. It is well to sprinkle lightly with flour each potato as it is grated.—[A. G., Mass.

To remove the grain from ears of boiled corn, score each row lengthwise with a sharp knife, and then with the back of a silver knife scrape the kernels from the cob. In this way the kernels will come out clean and shelled.—[Mrs. C. S., Ind.



A COMBINATION KITCHEN AND DINING ROOM.

A MODEL OF DINING ROOM SIMPLICITY.

Biscuits, Muffins and Dumplings

HEAVY biscuits, made by newly-wed wives, have served as capital for the joke-makers for many years, but the following recipes are all so plain and the directions so easy to follow, that with their aid even the inexperienced, amateur home-baker ought to be able to turn out creditable results in the line of biscuits, muffins, gems, dumplings, etc. As will be noted, soft doughs, little handling and quick baking are the three essentials to success in this department of cookery. It goes without saying that only the best obtainable ingredients should be used, as no good results can reasonably be expected from inferior qualities of flour, baking powder, spices, etc. There is no lack of variety among the following recipes. Try some of them.

Baking Powder Biscuits I

To 1 qt sifted flour add 3 heaping teasp baking powder, 1 level teasp salt, 1 tablesp each of lard and butter, and milk enough to make a soft dough. Mould quickly, handle as little as possible, and bake in a quick oven.—[Mrs. W. A. M., N. Y.

Baking Powder Biscuits II

To 1 qt sifted flour add 3 teasp baking powder, a little salt, 1 cup rich, sweet cream, and milk enough to make a dough of the proper consistency.—[E. T., Va.

Drop Biscuits

To every pt flour add ½ teasp salt, 2 teasp baking powder, and 1 tablesp melted butter, with enough sweet milk to make a stiff batter. Drop the mixture into hot gem pans, well greased, and bake in a quick oven. One pt flour will make 8 biscuits.—[Mrs. W. T. F., Mo.

Soda Biscuits

To 1 cup buttermilk add ½ cup cream, in which dissolve 1 level teasp soda, ¼ teasp salt, and flour enough to roll. Cut, and bake in a quick oven.—[Mrs. J. C. S., N. Y.

Cream Tartar Biscuits

To 1 qt flour add 1 teasp salt, 1 teasp soda, 2 teasp cream tartar, mix well, and then add 4 tablesp thick, sweet cream, and water to make a soft dough. Do not roll, but press out lightly with the hands, cut, and bake 10 minutes in hot oven. —[J. E. P., N. H.

Sour Milk Biscuits

Sift 1 qt flour with 1 level teasp salt and 2 heaping teasp baking powder. Stir into this 5 tablesp sour cream, in which 1 level teasp soda has been dissolved, then add sour milk enough to make a dough of the proper consistency to roll. Cut with a biscuit cutter and bake in a quick oven. If sweetened biscuits are liked add ½ cup sugar.—[Mrs. J. H. S., N. Y.

Bran Biscuits

To 2 cups nice, clean bran add 1 cup wheat flour, 1½ cups sour milk, ¼ cup melted butter, 3 tablesp molasses and 1 teasp soda dissolved in a little warm water, and put in the last thing. Bake in gem pans. These are excellent for those troubled with constipation.—[Mrs. B. W. A., Cal.

Egg Biscuits

To 3 well-beaten eggs add 1 cup milk, 1½ cups sugar, 1 scant cup lard or butter and 4 teasp baking powder, sifted with flour enough to roll. Cut out, sprinkle sugar over each biscuit, and place a raisin in the center of each. Bake in a quick oven. —[C. B. O., Kan.

Graham Drop Biscuits

To 1 pt graham flour add ½ cup white flour, 1 level teasp soda, ½ teasp salt, 1 tablesp sugar, 1 egg, 1 tablesp thick, sour cream, and enough sour milk or buttermilk to make a stiff batter. Mix and beat well, and drop by tablespoonsful on a well greased biscuit pan, and bake in a hot oven 20 to 25 minutes, or until a light brown.—[Mrs. E. P. C., Me.

Breakfast Biscuits

To ½ cup sugar add 1 cup cream, ½ cup seeded and chopped raisins, a little salt and nutmeg, and 1 teasp baking powder sifted with flour enough to make a dough as soft as can be conveniently handled. Roll, cut, and bake as biscuits.—[A. E. R., N. H.

Blueberry Biscuits

To 1 pt flour add ½ teasp salt, 3 level teasp baking powder, 1 level tablesp butter, ¼ cup sugar, and milk enough to moisten. Have batter stiff enough to keep it shaped when dropped from the spoon. Lastly add 1 cup blueberries, washed, dried and dredged with flour. Drop the batter by spoonsful in well greased gem pans, and bake 20 minutes.—[M. B., Ill

Scotch Biscuits

To 2 cups flour add 3 level teasp baking powder, 1 tablesp sugar, ½ teasp salt, 3 tablesp butter, 2 well-beaten eggs, ½ cup sweet cream and the grated rind of a lemon. Roll, cut and brush the tops with white of egg, and sprinkle with sugar. Bake in hot oven 15 minutes. These are fine.—[Mrs. C. R Pa.

Sweet Biscuits

To 4 cups light bread sponge add 1 cup sugar, ½ cup melted butter, and 2 or 3 beaten eggs. Mix well, then add enough flour to make a soft dough. Let rise, and when light knead into biscuits, let rise again and when light, bake.—[Mrs. J. B., Kan.

Ginger Biscuits

To 1½ cups molasses add scant ¾ cup hot water, 1 tablesp shortening, 1 teasp soda, ½ teasp ginger, and flour enough to thicken to the consistency of cake batter. Bake in a shallow pan, and watch carefully as it burns easily. Cut up in large pieces while it is still warm. To be eaten with butter, like biscuits.—[Mrs. E. S. M., N. Y.

Sweet Potato Biscuits

Break into halves 3 good sized baked sweet potatoes, then take out the centers, and press through a sieve. Add scant teasp salt, 1 tablesp butter, 1 pt milk, 1 beaten egg and 2 rounding teasp baking powder sifted with 1 pt flour. Pour into well greased patty pans and bake in a hot oven about 25 minutes.—[M. B. G., Wis.

Light Biscuits

Scald 1 cup milk, add scant ½ cup sugar and 2 tablesp butter. When cool add this to 2 cups light bread sponge, with flour enough to mould into a loaf. Let rise until very light, then mould into biscuits, and when light again, bake.—[Mrs. W. C. T., N. Y.

L. OF C.

Bread Biscuits

To some light bread dough, enough for a small loaf, add ½ cup lard, 1 scant teasp soda, 2 tablesp sugar and 1 egg. Mix thoroughly, add flour as required, mould into biscuits, and let rise. Bake in a quick oven. Raisins or currants may be added if liked.—[Mrs. W. M. G., Ct.

Raised Biscuits

Dissolve ½ cake dry yeast in a little warm water. While this is dissolving beat butter the size of an egg with 2 tablesp sugar and 1 egg. Stir this and the dissolved yeast into 2 cups lukewarm milk, add ½ teasp salt, and flour enough to make a dough just stiff enough to handle. Cover, set in a warm place, and let rise over night. Knead down in the morning, let rise again, then mould into biscuits, and when light, bake about 35 minutes. If a half cake compressed yeast is used, the sponge can be started in the morning.—[Mrs. J. W. Van B., Wis.

Maryland Biscuits

To 2 qts flour add 1 teasp salt and 1 cup butter. Work the butter well into the flour, and wet with cold water to form a dough. Then place on kneading board and beat about 15 minutes with a potato masher, slowly sifting flour on the board to keep the dough from sticking. When hard beat at least 15 minutes longer, then roll out ½ inch thick, cut with a biscuit cutter, prick holes in each biscuit with a fork, and bake immediately.—[Mrs. H. L., Va.

Madison Biscuits

To 2 qts flour add ½ cup yeast, 3 well-beaten eggs, ½ cup sugar, 2 cups milk, 1 tablesp salt and water enough to make a batter stiff enough to hold a spoon upright. Set away in a warm place to rise, then work in a little flour, and cut out into biscuits. Let this stand 10 or 15 minutes, and then bake in a hot oven.—[Mrs. D. T. K., N. C.

Mush Biscuits

Add a little salt to 1 qt boiling water, stir in 1 scant cup white cornmeal, and boil 20 minutes. When cooled to lukewarm add ½ cup lard and 1 cup yeast sponge. Knead stiff with flour, set away in a crock, and let rise. When light, work it down and then set away in a cold place, or put it in the ice box. This dough is then ready to roll out in small biscuits and to bake at any time you want, a few at a time, and they are very fine.—[E. E. S., Ill.

Squash Biscuit

To 1 qt winter squash, boiled and sifted, add 1 cup hop yeast, or 2 cakes compressed yeast, 1 cup sugar, 3 large tablesp butter, 1 teasp soda and a little salt. If squash is very dry it will require about ½ cup sweet milk. Mix all these ingredients together with flour enough for a sponge. When light mix in some flour the same as for any biscuit dough, but do not make the dough too stiff. When light the second time make into biscuits, let rise again, and then bake. Mix the sponge while the squash is warm.—[Mrs. I. B. R., Wis.

Sweet Buns

To 1 cup sugar add 1 egg, ½ cup sour cream, ½ cup buttermilk or sour milk, in which dissolve 1 level teasp soda, then add flour enough to make a smooth batter, stiff enough to keep its shape when deposited by tablespoonsful on a buttered tin. Bake in a quick oven and watch closely. This is very fine. If liked, flavor with caraway seed, for a change.—[N. P., N. H.

Breakfast Cakes

Cream 1 cup brown sugar with ¾ cup butter (or butter and lard mixed), add 1 well-beaten egg, 1 cup molasses, 2 level teasp soda dissolved in 1 cup sour milk, and 4 cups flour sifted with 1 teasp each cinnamon, salt and ginger. Bake in gem pans.—[Mrs. A. I., Ia.

Muffins

To 1 beaten egg add 1 cup milk and 1 cup flour sifted with 1 teasp baking powder and a pinch of salt. Bake in hot, well greased gem tins in hot oven.—[Mrs. C. E. G., Ariz.

Whole Wheat Muffins

To 1½ cups whole wheat flour add ½ cup white flour, 2 teasp baking powder, or 2 teasp cream tartar and 1 teasp soda, 1 well-beaten egg, 1 tablesp molasses and 1 cup milk.—[B. H. K., Me.

Graham Muffins (No Eggs)

To 2 cups sour milk add 1 teasp soda, a little salt and enough graham flour to make a medium stiff batter. Bake in quick oven.—[Mrs. W. T. F., Mo.

Graham Muffins

To 1 qt fresh churned or "clabber" milk add 1 level teasp each soda and salt, and stir in enough graham flour to make

a medium thick batter. Lastly stir in 1 well-beaten egg. Have muffin pans hot and well greased, put 1 tablesp of the batter in each ring, and bake in a hot oven. Serve hot with butter and sugar, or jelly. Equal parts of shorts and seconds well mixed make an excellent graham flour, or it may be ground from the wheat, but must not be bolted.—[I. H., Ala.

Rye Muffins

To 1 cup white flour add 1 cup rye meal, ½ teasp salt, 2 teasp baking powder, ¼ cup sugar, piece of butter the size of an egg, 1 well-beaten egg, and 1 cup milk.—[Unidentified.

Sour Cream Muffins

To 1 pt sour cream add ½ teasp soda, a little salt, 3 well-beaten eggs, and enough flour to make a stiff batter. These are extra fine.—[Mrs. E. E. B., Md.

Buttermilk Muffins

To 1 pt rich buttermilk add ½ teasp soda and mix in sufficient flour to make a stiff batter. Lastly add 1 well-beaten egg and a pinch of salt. Bake in patty pans or rings, in a quick oven.—[Mrs. J. G. M., Cal.

Yeast Muffins

Scald 1 pt milk and when almost cool add 2 well-beaten eggs, 3 tablesp yeast, 1 scant teasp salt, and flour enough to make a stiff batter. Let rise 4 or 5 hours and bake in muffin rings in a hot oven for about 10 minutes.—[M. B., Ill.

Oatmeal Muffins

Sift 1 pt flour with 3 teasp baking powder and a pinch of salt, add 1 beaten egg, with 2 tablesp sugar, 1 tablesp melted butter, ¾ cup milk, and 1 cup cooked oatmeal. Bake in gem pans or muffin rings.—[Mrs. S. C. P., Mass.

Oatmeal Muffins (Yeast)

To 1 large cup freshly cooked oatmeal, add 1 tablesp butter, 1 tablesp sugar, 1 teasp salt and after mixing well add ¼ to ½ yeast cake dissolved in a little warm water, and then add enough flour to mould very stiff. Let rise until light, drop in warm well buttered gem pans, let rise again until soft, and bake in a quick oven about 20 minutes.—[E. E. K., Mass.

Honey Muffins

Sift together 3 cups flour, 3 teasp baking powder and ½ teasp salt. Then work in 3 tablesp butter and add 3 well-beaten eggs, 1 cup milk and ½ cup strained honey. Bake in gem tins or muffin rings in a moderate oven.—[C. B. H., Mich.

Rice Muffins

To 1 cup cold boiled rice add 2 cups milk, 2 well-beaten eggs, 3 tablesp melted butter, 1 tablesp sugar, a little salt and 2 teasp baking powder sifted with flour enough to make a soft batter that will drop from the spoon. Fill hot gem irons, well greased, and bake ½ hour.—[Mrs. E. E. S., Pa.

Bran Muffins

To 1 cup nice, clean bran add 2 cups cornmeal, 2 cups sour milk in which 1 teasp soda has been dissolved, a little salt and 1 tablesp molasses or sugar. Bake in muffin tins in hot oven. These are a pleasant cure for constipation, if eaten once a day, and are very good for small children so troubled.—[B. G. B., Kan.

Southern Corn Muffins

To 1 pt buttermilk add 1 level teasp soda, 1 pt cornmeal, 1 teasp lard or butter, 1 beaten egg, and a little salt and sugar. Bake in hot, well greased muffin pans, in a quick oven, and serve warm, wrapped in napkins. This is an old Southern "mammy's" recipe.—[Mrs. O. W. S., Wis.

Rye Gems

To 1 cup white flour add 1 cup rye, ½ cup sugar and 1 cup sour milk in which 1 level teasp soda has been dissolved. Bake in hot, well greased gem pans, in a hot oven.—[Mrs. W. L. J., Vt.

Ginger Gems

Cream ½ cup sugar with ¼ cup butter, add ½ cup molasses, ½ cup hot water and 2 cups flour, sifted with 1 teasp each ginger, cinnamon, soda and a little cloves. Bake in gem pans in a hot oven.—[Mrs. C. E. R., Ia.

Oatmeal Gems

Soak over night 2 cups rolled oats in 1½ cups sour milk. In the morning add ¼ cup molasses, 1 scant teasp soda dissolved

in a little cold water, 1 level teasp salt, 2 well-beaten eggs, and 1 cup flour. Bake in a hot oven. These gems are very good without the eggs, when eggs are scarce.—[Mrs. C. E. A., N. H.

Graham Gems

To 1 well-beaten egg add 1 pt milk, a little salt, and enough graham flour to make a stiff batter that will drop from a spoon. Bake in hot and well buttered gem pans, in a hot oven, about 20 minutes.—[M. B., Ill.

Buttermilk Gems

To 1 cup buttermilk add 2 cups sour cream, 1 teasp each salt and soda, 1 tablesp sugar, 1 beaten egg, and flour enough to make a stiff batter which will drop from a spoon. Bake in well greased gem pans in quick oven.—[Mrs. N. F., Pa.

Date Gems

To 1 pt graham flour and 1 pt white flour add ½ teasp salt, 1 level teasp soda, ¼ cup sugar, 1 cup dates, stoned and cut in small pieces, and lastly enough rich buttermilk to make a stiff batter. Drop in hot, well greased gem pans, half filling each, and bake in quick oven until a golden brown. Raisins may be substituted for dates, and instead of making a stiff batter, less buttermilk can be used, the dough quickly turned out on a board, rolled ½ inch thick, cut into biscuits and brushed with sweet milk, and baked in a baking pan in a quick oven.—[E. F. S., Cal.

Corn Dodgers

To 1 qt cornmeal add a little salt, 1 tablesp butter, scald with boiling water, and boil hard for a minute or two, then drop the batter into well greased gem tins, and bake in a quick oven.—[A. E. H., Wash.

Corn Pone

Dissolve 1 teasp soda in 1 pt buttermilk, add scant teasp salt, 1 tablesp sugar and enough cornmeal mixed with a little flour to make a medium stiff batter. Lastly add 2 tablesp melted lard. Bake in a quick oven.—[N. H. G., O.

Pop-Overs

To 1 well-beaten egg add 1 cup milk, a pinch of salt, and sift in a little at a time 1 heaping cup flour. Beat well for 10 minutes, and bake in hot, well greased irons. Baking powder or soda is not needed.—[Miss E. I. B., Cal.

Graham Pop-Overs

To 2 well-beaten eggs add 2 cups milk, 2 cups graham flour, 1 cup white flour and ¼ teasp salt. Beat well, half fill hot, well greased gem pans with the batter, and bake about 20 minutes in a hot oven.—[Mrs J. L. T., N. Y.

Graham Puffs

Mix 1 cup graham flour with 1 cup pastry flour and ½ teasp salt, add slowly 2 cups milk, add 2 well-beaten eggs, beat again, then turn at once into hot buttered gem pans, filling each about ¾ full, and bake in a hot oven about 30 minutes. —[Miss E. W., N. H.

Cornstarch Puffs

Cream 1 cup sugar with ½ cup butter, add beaten yolks of 4 eggs, and gradually and alternately 1 cup cornstarch with the beaten whites of the eggs. Mix 2 level teasp baking powder with the cornstarch, and lastly add 1 teasp vanilla. Bake in well greased gem pans in hot oven. This recipe makes a dozen puffs.—[Mrs. B. S., W. Va.

Potato Scones

To 2 cups mashed potatoes add 2 cups flour, 2ozs butter, 2 level teasp baking powder, ½ teasp salt, and milk enough to make a dough that can be handled. Roll out ½ inch thick, cut with biscuit cutter, and bake in quick oven about 15 minutes.—[Mrs. P. A. B., Ill.

Oatmeal Scones

To 1 cup oatmeal flakes add ½ cup flour, 1 teasp salt, 1½ teasp baking powder, 1 cup sweet milk and 1 well-beaten egg. Bake at once in hot, well greased gem irons, filling them half full. It will take about ½ an hour in a quick oven. This recipe makes 1 dozen scones.—[Mrs. E. E. S., Pa.

Johnny Cake

To 2 cups cornmeal, add 1 cup wheat flour, 1½ cups sour milk, ½ cup sour cream in which dissolve 2 scant teasp soda, a pinch of salt and ½ cup sugar.—[Mrs. E. McC., N. Y.

Yeast Buckwheat Cakes

When the cakes are first started they should be set in the evening. Use 1 qt warm water, 1 cake yeast and buckwheat

and white flour, half and half, enough to make an ordinary batter. Put in a warm place to rise, and in the morning add ½ teasp soda dissolved in a little warm water. After the cakes have been started all that is necessary is to put away each morning a little of the batter to use in the evening as a starter by adding a little warm water and more flour.—[Mrs. E. S. W., Okla.

Buttermilk Buckwheat Cakes

Dissolve 1 level teasp soda in 2 cups buttermilk, add ½ cup sweet milk, 1 level teasp salt and then stir in 1 pt buckwheat flour. Beat well and bake immediately in hot oven.—[Mrs. W. K., Ia.

Plain Waffles

To 1 cup milk add 1 well-beaten egg, 2 teasp melted butter, and 1 cup flour sifted with 1 teasp baking powder and a little salt. Bake in "piping hot" waffle irons, until crisp and brown. Butter while hot and eat with honey.—[K. A. D., N. D.

Buttermilk Waffles

To 1 well-beaten egg add a little salt, ½ cup thick sour cream, 1 pt buttermilk (or sour milk will do), and 1 level teasp soda sifted with flour enough to make a stiff batter.—[H. B. H., N. Y.

Baked Dumplings

Mix same as for biscuit, only use a little less shortening, roll thin, mark in 2-inch squares, and bake in a quick oven. When done break where marked, and serve with broth or soup poured over them.—[M. E. A., O.

Boiled Dumplings

To 1 cup boiling water add 1 pinch salt and ¼ cup butter, then stir in 1 cup flour, and when sufficiently cooled off add 3 eggs, one at a time, stirring vigorously. Drop by tablespoonsful into the boiling soup and cover the kettle tightly.—[M. H., Neb.

Drop Dumplings I

Sift 1 qt flour with 2 teasp baking powder and 1 teasp salt, and then stir in milk to make a stiff batter that will just drop from the spoon. Wet a tablesp in boiling liquid and drop the

batter by the tablespoonful into the soup or broth. Be sure to wet the spoon thoroughly every time, so the batter will not stick to it. Water can be used instead of milk, in which case add a teasp shortening. Also sour milk and soda can be used instead of sweet milk and baking powder.—[I. Y. E., Col.

Drop Dumplings II

To 1 well-beaten egg add 1 cup water and 1 teasp baking powder sifted with enough flour to make a stiff batter. Drop by spoonsful into boiling soup and boil about 15 or 20 minutes. —[Mrs. D. D., Ia.

Broth Dumplings

Sift 1 qt flour and a pinch of salt into a mixing pan, make a hole in the center, and pour in 2 cups hot chicken or beef broth. Stir it vigorously, roll thin, cut in small squares and add to the soup or broth, allowing them to boil about 20 minutes. —[L. L. T., N. D.

Light Bread Dumplings

When moulding the bread into loaves, mould some of the dough into small biscuits, and allow a half hour for these to rise. In a granite kettle place ½ cup butter and 1 pt water, and let this come to a boil, then put in the light biscuits, cover tightly, and let boil about 20 minutes, or until done. Serve with sweetened milk or cream.—[Mrs. R. M., Ind.

Liver Dumplings

Chop 1 lb beef liver very fine (it cannot be chopped too fine), and reject all skins and fibres. Add to this chopped liver 2 beaten eggs, ½ teasp salt, a generous sprinkle of ground allspice, and after beating all thoroughly, stir in 2 large cups flour. Drop by tablespoonsful into the boiling soup and boil about 8 to 10 minutes.—[Mrs. G., Wis.

Meat Dumplings

Chop very fine ½ lb lean pork and ¼ lb beef, add 2 ozs melted butter, and the yolks of 2 eggs, 2 ozs stale bread which was soaked in water and squeezed out, also a little salt and nutmeg, and lastly the beaten whites of the eggs. Mould into small dumplings, and drop in the boiling soup and boil until done.—[A. G., Mass.

Egg Dumplings

About 1 hour before you want the dumplings ready to serve, beat up 4 eggs until light and add to them ½ pt hot soup broth and flavor with nutmeg, salt, and a little finely chopped parsley. Pour into a well buttered vessel and stand this into another vessel filled with boiling water. Allow the mixture to become thick, but not hard. When thick drop by the spoonsful into hot soup.—[A. G., Mass.

Potato Dumplings

Cream a piece of butter about the size of a small egg, add yolks of 2 eggs, a saucerful of stale bread, grated, a saucerful cold potatoes, grated, (the potatoes must be nice and dry), season with salt and nutmeg and lastly add the beaten whites of the eggs. Mould into small dumplings, drop into the boiling soup and boil about 10 minutes.—[A. G., Mass.

German Bread Dumplings

Soak a stale loaf of bread (at least 4 or 5 days old) in water enough to cover and when soft squeeze out as much of the water as possible and break the bread up into crumbs. Then add 2 well-beaten eggs, 2 tablesp shortening, 2 tablesp flour, a pinch of salt, and a little nutmeg. Drop by the tablespoonful into salted, boiling water, and cook about 5 minutes, with the kettle uncovered. These are very good to serve with roast meat and gravy. It is a good plan to first boil one dumpling and experiment with it, to see if the seasoning is just right, or if there is enough flour to hold them together.—[N. P., N. H.

If you have trouble to get the biscuits to brown, try using very shallow baking pans.—[Mrs. W. H. B., Cal.

Twin biscuits are nice for a change. Roll out thin, cut, and put together in pairs, with melted butter between.—[Mrs. A. W., N. Y.

Baking powder makes just as nice biscuits with sour milk as with sweet, in fact I think the sour milk and baking powder biscuits are usually more tender.—[Mrs. J. E. W., Kan.

Instead of working the shortening into the biscuit dough, I have found this to be a quicker way: Before putting the biscuits in the oven make a dent in each with a knife, and put a little piece of butter in each.—[Mrs. A. F. H., N. Y.

Use any good biscuit recipe, but have the dough softer and drop from a spoon, instead of rolling it out. You will find the biscuits are much lighter, and can be more quickly made. Soft dough is the secret of good biscuits.—[Mrs. E. E. W., Pa.

A nice way to make biscuits is not to put any shortening in the dough, as nearly all do, but to put some lard in the baking pan, heat and dip the biscuits in, first on one side and then on the other. Bake quickly in a very hot oven.—[Mrs. H. F., Mo.

The dough for soda biscuits should be barely stiff enough to handle. If the dough is too stiff the biscuits will be failures. Have a hot oven when you put them in, for one of the most important biscuit secrets is to have them rise and bake quickly.—[N. P., N. H.

Baking powder biscuits should be worked as little as possible. Instead of rolling the dough drop the batter by spoonsful on a greased pan, and bake in a hot oven about 20 minutes. Do not crowd the biscuits in the pan. A stiff dough worked liked bread makes a tough biscuit.—[Mrs. G., Wis.

When making baking powder biscuits handle and knead as little as possible. Have the water or milk as cold as possible, and the oven real hot. Make it a point to get the biscuits in the oven as quickly as possible. To improve the crust grease the biscuits on top with melted butter just before placing in the oven.—[Miss A. B., Wis.

I find it is never necessary to use soda in making biscuits, no matter how sour the milk used may be. When the milk is sour I just add a teasp or more baking powder. Biscuits made with buttermilk and baking powder are simply delicious; and there is no danger of them being yellow or soggy, provided one uses a good grade baking powder.—[Mrs. E. T., Cal.

The secret of good muffins is to have the batter as stiff as can be beaten, and to beat it well, as that makes the muffins light.—[Mrs. P. H., Tex.

Be sure to bake all gems and muffins in a hot oven, and take them out as soon as they are done. Anything made with soda will turn yellow or brown and taste strong, if overdone.—[G. B., N. Y.

Deep gem irons are best. They should be well greased and hot when the mixture is put in them, and should be only half filled. The oven should also be very hot. The harder the gem batter is beaten the better.—[K. A. D., N. D.

When dropping dumplings by the spoonful into the soup, be sure to wet the spoon thoroughly in the soup every time, to prevent the batter from sticking to the spoon.—[A. G., Mass.

The broth or soup should be boiling when the dumplings are dropped in, and the kettle tightly covered while the dumplings are boiling. The secret of having them light lies in not disturbing them while they are cooking.—[A. G., Mass.

In making gems or breakfast cakes, I find that they will be just as light, even if the egg which the recipe usually calls for is omitted, provided the batter is well beaten and the gem irons and oven are both very hot.—[Mrs. G. H. W., N. H.

Always have the waffle molds well greased. A rind of fat meat is best, as it greases more evenly than lard. Have the molds good and hot, and bake the waffles crisp and brown. When made right they will almost "melt in your mouth."—[Mrs. W. B. F., N. C.

When you have a large quantity of dumplings to boil, it is a good plan to first mould them all and lay them out on a platter, so that they can all be dropped into the boiling liquid at once, as otherwise those dropped in first would be boiled longer than the last.—[A. G., Mass.

Bread put to soak for dumplings must not be fresh nor must the water be warm, otherwise it will be a sticky mass. The bread should be several days old, and be soaked only a short while in cold water, after which it should be squeezed out with the hands and broken up into fine crumbs.—[A. G., Mass.

Though the quantities called for in recipes are usually about correct, it is the best plan, since ingredients vary so much, to boil one dumpling as a sample. When dumplings are removed from the soup, they should be broken open to allow the steam to escape. This will prevent them from becoming soggy.—[A. G., Mass.

Puddings, Custards and Sweet Sauces

HEN fruit is plentiful puddings appear often as dessert on well supplied farm tables, and at all seasons puddings, when well made and not too rich, afford wholesome and favorite variety to the daily bill of fare. Every cook will surely be able to find among the following extensive collection of recipes something to suit her culinary resources and the family taste. The same recipes can frequently be used by substituting some other fruit, or varying the flavor. There are tricks in all trades, and a clever cook can manage to make occasional changes to suit herself, without impairing the result.

Apple Pudding

To 1 cup cream add 1 beaten egg, 2 teasp baking powder, and a little salt sifted with flour enough to make a thick batter. Lastly stir in about ½ doz large apples chopped fine. Bake in moderate oven. The hardest winter apples can be used as long as they are chopped fine enough and the pudding is baked slowly. Sour cream and 1 teasp soda can be used if preferred, in that case omitting baking powder. Serve with a sweet sauce.—[Mrs. I. M. C., Wash.

Crab Apple Pudding

Core the apples and stew until soft in a syrup made of sugar and water. Do not have more syrup than the apples will take up, but be careful not to let the latter burn. When they are done, put them in a buttered pudding dish, and if they are not quite sweet enough, add sugar to taste. Make a soft batter of 1 pt flour, 2 teasp baking powder, and milk. Turn this over the apples, cover the dish, and steam about 1½ hours. Serve with cream. Another good way is to cover the apples with a thick custard made of milk, egg yolks, cornstarch and sugar, using the whites to make a meringue for the top.—[N. P., N. H.

Dutch Apple Pudding

Make a stiff batter of 2 cups flour sifted with 2 teasp baking powder, ¼ cup butter, 1 egg, 1 scant cup milk, 2 tablesp sugar,

and a little salt. Pour in a shallow, buttered pudding dish, cut apples in small pieces and press into top of batter, sprinkle over with sugar and cinnamon, and bake about 30 minutes. Serve with cream and sugar.—[Mrs. E. E. S., Pa.

Apple Slump

Pare, quarter and core about ½ doz tart apples, and place them in a shallow buttered granite pudding dish. Pour over them 1 scant cup water, add the grated rind and juice of 1 lemon, 1 cup sugar, and butter the size of a small egg. Place in a hot oven and then make a rich cream biscuit crust. Cut in small rounds with a tin box about size of a 50-cent piece, or if you have no such cutter handy, pinch off little pieces of the dough, flatten with the hands, and lay these little biscuits over the apples, closely together, but not overlapping. Cover the pudding dish, and when the pudding is nearly done, remove the cover to brown the biscuits. Serve hot with cream or any perferred sauce.—[Mrs. K. C., Mo.

Baked Apple Roll

Make a dough of 1 qt flour, 1 teasp salt, 2 teasp baking powder, 2 tablesp butter, and 1 pt milk. Roll out about ¼ inch thick, and spread with chopped apples. Roll up and pinch the ends together to prevent the juice from running out. Place in a baking pan with ½ cup butter, 2 cups sugar and 3 cups water. Bake about 1½ hours. This will make its own sauce. —[Mrs. D. H. H., Ida.

Boiled Apple Roll

Make a dough of 1 qt flour, 1 tablesp lard, a little salt, and 1 teasp soda, mixed with sour milk enough to make a dough that will roll. Roll about ¼ inch thick, cover well with finely sliced apples, sprinkle with sugar and a little nutmeg or cinnamon, and roll up, carefully pinching the ends together to prevent the escape of juice. Put this roll in a well floured bag, and boil out one hour. The water must be boiling when the pudding is put in, and must continue to boil without interruption until the pudding is done. Any other fruit may be substituted for apples. Serve with any preferred sauce.—[Mrs. R. T. B., N. C.

Baked Brown Betty

Grate some dry bread quite fine and pare and core apples and chop fine. Butter a baking dish, put in a layer of bread crumbs, then a layer of apples, sprinkle with sugar, and a little nutmeg or cinnamon, dot with bits of butter, and alternate

THE CUTHBERT RED RASPBERRY.

THE PERRI GOOSEBERRY. GROWN IN INDIANA.

in this way until the dish is filled. If the apples are not very juicy moisten with a little water. Bake until the apples are done and the pudding is brown on top. The top layer should be of bread crumbs, sprinkled with sugar and dotted with butter. Serve warm with cream.—[Mrs. G. O. F., N. H.

Peach Pudding

Fill a pudding dish with whole peeled peaches, pour over them 2 cups water, cover closely and bake until tender. Then drain off the juice, and let it stand until cool. Add to the juice 1 pt sweet milk, 3 or 4 well-beaten eggs, 1 cup sugar, 1 tablesp melted butter, and 1 cup flour sifted with 1 teasp baking powder and a little salt. Beat well and pour this batter over the peaches in the pudding dish. Bake a rich brown and serve with cream.—[Mrs. W. K., Cal.

Orange Pudding

Make a boiled custard of eggs, milk and cornstarch, sweetened to taste. Put a layer of this in a dish, then a layer of sliced oranges, another of custard, and so on until the dish is filled. Chill, and serve with whipped cream. In preparing the oranges be sure to remove all the white particles of the peel and between sections, and be careful that no pits remain in the pieces.—[Mrs. H. M. C., Ind.

Boiled Lemon Pudding

Put over the fire in an agate vessel 2½ cups water or milk, and 1 cup sugar. When this is boiling stir into it 4 heaping teasp cornstarch dissolved in ½ cup water. Let this boil a few minutes, stirring constantly, then remove from fire and add the juice and grated rind of 3 lemons, the beaten yolks of 3 eggs, and 1 teasp butter. Fill small preserve dishes with this mixture and let them stand a while to allow the pudding to thicken and get cold. When ready to serve top off each dish with a meringue made of the beaten whites of the eggs, powdered sugar, and a little lemon flavoring.—[Mrs. C. von W., N. J.

Frosted Lemon Pudding

To 1 pt bread or cake crumbs (or both mixed) add 1 qt milk, the juice and grated rind of 1 lemon, the beaten yolks of 3 eggs, 4 tablesp sugar, and a pinch of salt. Turn into a well buttered pudding dish and bake. When done cover with a frosting made of the whites of the eggs and 3 tablesp powdered sugar, and return to the oven to brown slightly.—[N. P., N. H.

Banana Pudding

Cream ½ cup butter with ½ cup sugar, add 1 beaten egg, ¼ cup milk, and 2 cups flour sifted with ½ teasp soda and 1 teasp cream tartar. Flavor with vanilla. Pour ½ of this batter into a buttered pudding dish, then 3 ripe bananas, sliced, cover with remainder of batter, and steam about 1½ hours. Serve with a sauce prepared as follows: Make a syrup of ½ cup sugar and 1 cup water. When it threads remove from fire, add 2 tablesp lemon juice, 2 well-beaten eggs, a little salt, and 3 mashed ripe bananas. Beat until smooth.—[J. E. G., Me.

Fig Pudding

To 1 cup finely chopped suet add 1 lb figs, cut fine, 3 well-beaten eggs, 1 cup sugar, 2 cups milk, and 2 cups bread crumbs. Turn into a well greased mould and boil 3 hours. Serve hot.—[Mrs. J. K., N. Y.

Date Pudding

To 1 lb dates, cut fine, add ¼ lb suet, chopped fine, ¼ lb bread crumbs, ¼ lb sugar, beaten yolks of 2 eggs, ½ cup milk, and spices to taste. Lastly fold in the beaten whites of the eggs. Steam 2 hours. Serve with a hard sauce.—[P. R. H.

Persimmon Pudding

Mash ½ gal good, sweet persimmons, using 1 cup water, and strain through a cloth to remove seed and skin. Then add 1½ cups sweet milk, ¾ cup melted butter, 2 cups sugar, and enough flour sifted with 2 teasp baking powder to make a medium stiff batter. Turn into a buttered biscuit pan, and bake slowly about 1 hour. Let cool in the pan, and serve cold, sliced like cake. This is worth trying by lovers of persimmons. —[Mrs. H. M. F., N. C.

Prune Pudding

To 1 well-beaten egg add ½ cup sugar, 1½ cups milk, and 4 cups flour sifted with 1½ teasp baking powder, and ½ teasp salt. Turn this batter into a well-buttered pudding dish and pour over the top ¼ lb stewed and sweetened prunes from which the pits have been removed. Bake about 30 minutes, and serve with sugar and cream.—Mrs. A. D., Ill.

Prune Whip

Cook 1 lb dried prunes until very soft, in no more water than necessary. When done remove the stones, mash fine, add 1 cup sugar, mix well, and then add the stiffly beaten whites of 4 eggs. Bake about 30 minutes. Serve cold or warm, with sweetened and whipped cream.—[C. B. H., Mich.

Rhubarb Pudding

Cut tender rhubarb into small pieces and add 1 cup sugar to each pint rhubarb. Place in a buttered pudding dish and cover with batter made of 2 beaten eggs, 1 cup milk and flour enough to make a thick batter, sifted with 2 teasp baking powder and a little salt. Bake, and when done turn out on a platter, so that the rhubarb will be on top. Serve warm with sugar and cream.—[Mrs. S. C. P., Mass.

Cherry Pudding

Stew and sweeten well 1 qt pitted cherries. Make a batter of 1½ cups flour sifted with 1 teasp baking powder and a little salt, add 1 beaten egg and milk enough to make a stiff batter. Drop by spoonsful over the stewed cherries, cover the vessel well and cook on top of range about 20 minutes.—[Mrs. E. E. S., Pa.

Currant Pudding

To 1 qt flour add 1 pt finely chopped suet, 1 level teasp salt, 1 pt ripe currants, and enough water to make a stiff batter. Bake in a moderate oven about 1 hour, and serve while warm. —[R. A. McD., S. D.

Cranberry Pudding

Moisten 2 cups bread crumbs with ½ cup melted butter, sprinkle a layer of these crumbs in a buttered pudding dish, next add a layer of stewed and sweetened cranberries, about 1 doz large seeded raisins, a little grated lemon peel, and some sugar. Continue in this way until the crumbs are all used up, then cover the pudding dish and bake about 20 minutes. Serve warm with a hard sauce.—[N. M. P., N. H.

Danish Berry Pudding

Cook blackberries, raspberries, currants or any other berry, in enough water to cover. When done strain twice through a sieve, put over the fire again, sweeten to taste, let come to a boil, and then thicken with cornstarch, moistened in a little cold water. Flavor to taste, and pour into cups that have been wet with cold water. Let stand until cold, and stiff, and when ready to serve turn cups upside down over a saucer and the contents will slip out intact. Serve with cream.—[Mrs. J. D. J., Cal.

Christmas Pudding

The ingredients needed for this old-fashioned pudding are 1 qt each seeded raisins, chopped apples, chopped beef suet, stale bread crumbs, flour and sweet milk, and 1 pt each currants,

citron and sugar, 1 grated nutmeg, 1 teasp salt and 8 eggs. Dredge the fruit thoroughly from the 1 qt flour. Into a large bowl put the eggs and then stir in the crumbs and the dredged fruit and suet. Dip the baking bag in boiling water, and then dredge it from the quart of flour, and put whatever remains of the flour into the pudding mixture. Next pour the pudding in the floured bag, and tie firmly, allowing room to swell, and boil 3 hours steadily in plenty boiling water. Replenish with boiling water when necessary. This pudding is nice when served with the following sauce: Simmer for a few minutes over a slow fire, stirring constantly, ½ lb sweet butter, ¾ lb brown sugar, and the yolk of 1 egg; lastly add ½ pt canned grape juice and after removing from the fire grate in a little nutmeg. —[Mrs. D., Kan.

Blackberry Pudding

Make a plain pie crust or a rich biscuit dough, roll out about ¼ inch thick, and cover with ripe, clean blackberries. Sprinkle with sugar, fold over the dough, add more berries and sugar, fold over again, and repeat this till all the dough is folded over, so it will make a flat, long roll. Press the ends together securely, place roll in a well greased pan, and bake until a light brown. Serve cold with cream and sugar.—[M. A. W., Ind.

Suet Pudding

Mix 1 cup each seeded and chopped raisins and suet, ½ cup currants, 1 cup syrup, 1 cup sour milk, in which has been dissolved 2 even teasp soda, and enough flour with a little salt to make a stiff batter. Steam 2 hours, and serve with lemon sauce.—[Mrs. R. S. Q., Mont.

Suet Pudding (No Eggs)

To 1 cup finely chopped suet add 4 cups flour sifted with 1 teasp baking powder, ½ lb seeded and chopped raisins, 1 cup molasses, 1 cup milk, a little cinnamon, and a pinch salt. Boil about 2½ hours. Serve warm with the following sauce: Mix 1 tablesp cornstarch with a little cold water, and then pour over, stirring vigorously, ½ cup boiling water and 2 tablesp vinegar or lemon juice, 1 tablesp butter, 1 cup sugar, and ½ grated nutmeg. Boil until thick and smooth.—[Mrs. L. J., Cal

Baked Suet Pudding

To ½ cup chopped suet add 2 cups bread crumbs, ½ cup sugar, ½ lb seeded raisins, 2 well-beaten eggs, and 1 scant

cup flour sifted with 1 teasp baking powder. Place this mixture in a buttered baking dish and pour over cold milk enough to almost cover. Bake about ½ hour or a little longer, if necessary. Serve hot with whipped cream or any preferred sauce.—[E. B., Mich.

Plum Pudding

To 1 well-beaten egg add ½ cup brown sugar, ½ cup N O molasses, 1 cup sour milk in which dissolve 1 teasp soda, 1 cup chopped suet well dredged with flour, 1 lb each raisins and currants, dredged with flour, ½ lb chopped citron and scant 3 cups flour mixed with ½ teasp each ginger and cinnamon and 1 grated nutmeg. Steam 2½ hours and serve with lemon sauce or any other preferred sauce.—[Miss E. W., Wash.

Plum Pudding (No Eggs)

To 1 cup bread crumbs add 1 cup suet chopped fine, 1 cup molasses, 1 cup seeded and chopped raisins, 1 cup sweet milk, 2 cups flour sifted with 1 teasp each soda, salt and cinnamon, and ½ teasp cloves. Boil 3 hours in a 2-qt kettle, set into a larger kettle of boiling water, or steam about same length of time. Serve with a sauce made of 1 cup white sugar, butter the size of an egg, juice and grated rind of 1 lemon, and the white of 1 egg. Rub all to a cream and add a little boiling water.—[Miss L. G., Minn.

Baked Fresh Plum Pudding

To 1 cup sour milk add ½ teasp soda, 1 level teasp salt, 2 heaping tablesp lard, melted, and flour enough to make a biscuit dough. Roll out thin and spread evenly with cooked fresh plums from which the juice has been drained and the stones removed. Roll up, pinch the ends together securely, place in a roasting pan, sprinkle with 1 cup sugar, dot with pieces of butter, and pour over all the juice of the plums, adding enough boiling water to almost cover the roll. Bake about ½ hour and serve warm in its own sauce. Use a baking pan no larger than necessary to hold the roll, as otherwise it will require too much sauce. Any other tart fruit can be substituted for plums.—[Mrs. M. R., Ida.

Boiled Fruit Pudding

To 1½ cups bread crumbs soaked in sweet milk until soft, add 3 cups cooked and pitted prunes, 1 cup seeded raisins, 1 cup chopped apples, scant ½ cup chopped citron, ½ cup chopped figs, ½ cup molasses, 1 teasp soda dissolved in 1 cup milk, 1½ teasp baking powder and a little salt sifted with 2 cups flour. Steam about 4 hours. This pudding will keep well and portions of it can be re-steamed when wanted. Serve with any preferred sauce.—[Mrs. G. McM., Cal.

Boiled Tapioca Pudding

Soak 1 cup tapioca over night in a quart bowl nearly filled with water. Next morning put this into a double boiler and cook until clear, stirring occasionally. When clear add 1 cup sugar, a small piece butter, and the beaten whites of 3 eggs. Pour into a dish, and when cool serve with cream. Another way is to use the yolks of the eggs in the pudding, instead of the whites, beating the latter to a froth, adding some powdered sugar, and spreading the meringue over the top of the pudding. Place in a hot oven for a few minutes to brown.—[Mrs. C. S., Kan.

Apple Tapioca Pudding

Soak 1 cup tapioca in 1½ pts milk about 3 or 4 hours and then heat it until it becomes transparent, and add a pinch of salt. Pare and cut the cores from 6 good sized apples, arrange these in a well buttered baking dish, fill the holes in the apples with sugar, add any preferred spice and little bits of butter, pour in 1 cup water, and bake until the apples are soft. When done pour the tapioca prepared as above over the apples in the pudding dish and return to the oven about ½ hour. Serve with cream and sugar.—[Mrs. J. L. R., O.

Rhubarb and Prune Tapioca Pudding

Remove the stones from 2 doz cooked prunes, and add ¼ cup of the liquid in which the prunes were cooked, ½ cup sugar, and 1 pt chopped raw rhubarb. Boil 10 minutes, then add ½ cup tapioca which has been soaked for 1 hour in 1 cup cold water. Cook until tapioca is clear, and serve either hot or cold, with cream and powdered sugar.—[N. P., N. H.

Indian Tapioca Pudding

To 2 tablesp Indian Meal add 1 tablesp each cocoanut and tapioca, ½ cup molasses, ¼ cup sugar, butter size of a walnut, a little salt and 1 qt scalding hot milk. Bake 2 hours in a slow oven. Serve with cream.—[F. L. R., Ct.

Steamed Indian Pudding (No Eggs)

Heat 1 qt skim milk, stir in ½ cup cornmeal and cook until it thickens. Remove from fire, stir in ½ cup sugar, ½ cup raisins, 1 teasp vinegar, ¼ teasp cinnamon and 1 level teasp salt. Let cool and then steam about 6 hours. Cooling before steaming makes this pudding "jell." Serve with cream.—[Mrs. J. I. M., N. H.

Indian Fruit Pudding

Put 1 heaping cup Indian meal in a mixing bowl, stir in 1 cup molasses and 1 level teasp salt. Scald 3 pts milk and pour it boiling hot over the meal, stirring it to a smooth batter. Butter a deep pudding dish, cover the bottom with stoned chopped prunes, pour the batter over them and just before the pudding is placed in the oven pour carefully over the top 1 cup cold sweet milk, but do not stir it in. Bake about 4 or 5 hours. Serve with cream.—[Mrs. J. B., Kan.

Apple Cornmeal Pudding

Boil 1 cup cornmeal in salted water until it thickens. Pare, quarter and core sour apples, mix these with the thickened meal, and steam in a covered dish about 4 hours. The more apples you put in the pudding the better it will be. This is fine to serve with roast pork, and is said to prevent the harmful effects upon the stomach, usually attributed to roast pork. This recipe has been handed down in our family for more than 100 years.—[J. E. B., Mass.

Graham Pudding

Sift together 2 cups graham flour, 1 teasp each soda and cinnamon, and ½ teasp each salt and cloves. Pour over this 1 cup milk and ½ cup molasses. Beat well, then add 1 cup seeded raisins well dredged with flour, and pour this mixture into well greased cans, allowing space for swelling. Cover closely and steam for 2 to 4 hours, according to size of molds. Serve warm with a golden sauce made of scant ½ cup butter creamed with 1 cup powdered sugar, 3 tablesp cream added slowly, ½ teasp vanilla, and 1 well-beaten egg. Heat over a kettle of hot water, stirring frequently, and serve hot with the warm pudding.—[E. T., Va.

Boiled Rice Pudding

Wash and drain 2 small cups rice and cook with plenty water in a double boiler. When done the water should be all absorbed and the grains very large. Add a mixture made of 3 well-beaten eggs, 1 cup sugar, 1 cup milk, a little salt and grated nutmeg. Stir well and boil till thick—about 5 minutes. —[Mrs. J. J. M., Ill.

Eggless Rice Pudding

Wash ½ cup rice, drain, add 1 cup sugar, small piece butter, a little nutmeg and 2 qts fresh milk. Bake in moderate oven about 2 hours. Raisins can be added if liked. Stir up from bottom of dish often until rice is cooked. This is good served hot, but we prefer it cold.—[Mrs. S. C. S., N. Y.

Tapioca and Rice Pudding

Soak ½ cup tapioca in 1 cup water, and in another vessel soak ½ cup rice in 2 cups water. Let stand over night and next morning combine them and add 4 cups milk, 2 well-beaten eggs, salt and sugar to taste, and a little lemon flavor.—[Miss B. C. B., O.

Lemon Rice Pudding

Stir into 1 cup boiling rice the grated rind of 1 lemon, 6 tablesp sugar, the beaten yolks of 2 eggs, 1 pt milk and a little salt. Bake about 1 hour. Beat the whites of the eggs to a stiff froth, add 1 scant cup confectioner's sugar and the juice of 1 lemon. When the pudding is done spread this meringue over it, and return to the oven a few minutes to lightly brown. —[F. S. T., Ct.

Sago Pudding

Put 3 pts rich milk in a double boiler, add 1 cup sago and let cook till clear. Remove from fire, add beaten yolks of 2 eggs, ½ cup sugar, and flavor with lemon or vanilla, or a little of both. Pour into a well buttered baking dish and bake about ½ hour. When done cover with a meringue made of the whites of 2 eggs and a little powdered sugar, and return to the oven a few minutes to brown.—[Mrs. F. E. P., Wash.

Rhubarb Sago Pudding

Cook slowly ½ cup sago and 1 qt water until clear, then add 1 scant cup sliced rhubarb, pinch salt, ½ cup sugar and small piece ginger root. Turn into buttered baking dish and bake about 1 hour in moderate oven. If the mixture seems too thick, add a little water. Serve hot with cream and sugar.—[Unidentified.

Cornstarch Pudding

Heat 1 qt sweet milk and add to it 3 rounding tablesp cornstarch mixed smooth with a little cold milk. Stir well, then add 5 tablesp sugar and a little salt. Cook about 5 minutes, and then add 3 or 4 well-beaten eggs and 1 teasp butter. Bake in a well buttered pudding dish and serve cold with cream.—[Mrs. J. B., Kan.

Oatmeal Pudding

Soak 1 cup oatmeal over night in 1 qt milk; in the morning add 1 well-beaten egg, ½ cup seeded raisins, nutmeg and salt to taste and 4 tablesp sugar. Bake about 1 hour. This is nice for invalids and people with poor digestion.—[Mrs. L. A. G., Mass.

Plain Bread Pudding

Butter well small pieces of stale bread, arrange them in a well buttered pudding dish, sprinkle with a little nutmeg and cinnamon, cover well with sweetened milk, and bake.—[R. W., Mo.

Boiled Bread Pudding

To 1 cup fine bread crumbs add 1 pt milk, beaten yolks of 2 eggs, 2 tablesp sugar, piece butter size of small egg and any preferred flavoring. Place in a double boiler and cook until done, stirring occasionally. When done turn out into a pudding dish, squeeze the juice of 1 lemon over the top, place bits of jelly over the top and lastly the beaten whites of the eggs with powdered sugar. We think this much better than baked pudding.—[Mrs. M. A. B., Mich.

Raised Bread Pudding

Roll out some light bread dough about ½ inch thick, cover with finely sliced apples, sprinkle with sugar and a little cinnamon, dot with pieces of butter, wet the edges of the dough with a little milk, then roll up lightly and pinch the edges securely together. Let stand about ½ hour and then steam until done. Serve with sweetened cream.—[Mrs. D. J. W., Mich.

Graham Bread Pudding

A delicious pudding can be made from graham bread crusts by soaking them in milk, adding eggs and sugar to taste, and a little vanilla flavor. If you happen to have a little cocoa left from breakfast this can also be added to the pudding.—[Mrs. B. B. M., Kan.

Caramel Pudding

Brown ¾ cup granulated sugar in a pie tin set on top of the stove. Stir constantly and be sure it is well browned. Then stir this browned sugar into 1 qt scalding milk, add pinch salt, stir well, and when cool add 4 well-beaten eggs, saving out the whites of 2. Pour into a buttered pudding dish and bake until well set. When done cover with a meringue made of the whites of the 2 eggs and some powdered sugar, and return to the oven a few minutes to brown. Instead of the egg meringue I sometimes serve this pudding with whipped and sweetened cream on top.—[Mrs. F. E. P., Wash.

Cottage Pudding

Cream ½ cup sugar and 1 tablesp butter, add 1 well-beaten egg, ½ cup milk and 1 scant cup flour sifted with 1 teasp baking powder and a little salt. Bake in a moderate oven, and serve hot or cold with any preferred sauce.—[K. A. D., N. D.

Rhubarb Cottage Pudding

Mix 1 pt flour with 1 teasp baking powder and a pinch of salt, and add milk enough to make a stiff batter. Into buttered custard cups put 1 spoonful batter, then 1 spoonful prepared rhubarb sauce, and top off with another spoonful batter. Steam ½ hour, and serve hot with cream and sugar.—[Mrs. J. W. M., Pa.

Baked Chocolate Pudding

To 1 cup bread crumbs add 1 qt hot milk, 1 oz grated chocolate, ½ cup sugar, 1 well-beaten egg, 1 teasp vanilla and a little salt. Soak the bread crumbs in part of the hot milk and beat until smooth, then add the rest of the milk and the other ingredients, and bake until firm, in a slow oven. Serve cold with whipped cream.—[E. M. R., Ct.

Cracker Pudding

To about 4 plain soda or butter crackers rolled fine add 1 qt milk, ½ cup sugar, the yolks of 3 eggs and a pinch of salt. Bake in a well buttered pudding dish, and when done spread over the top the whites of the eggs beaten stiff with ½ cup powdered sugar and flavored with any preferred flavoring. Return to the oven a few minutes to brown.—[M. B. G., Wis.

Biscuit Pudding

Pour enough boiling water on 4 or 5 stale biscuits to cover, and set on the back of the stove to soften. When soft mash free from lumps, and stir in a mixture made of 1 cup sugar creamed with ¼ cup butter, and beaten-yolks of 3 eggs. Flavor with any preferred flavoring. Bake about 15 or 20 minutes. When done put over the top some plum or any other jelly, and cover with a meringue made of the beaten whites of the eggs and ½ cup powdered sugar. Return to the oven a few minutes to brown. May be served hot or cold.—[Mrs. L. J. A., Ala.

Raw Potato Pudding

Grate 2 large raw potatoes, add 1 lb finely chopped suet, 1½ qts buttermilk or water, 1 cup sugar, ½ cup molasses, a little salt and flour enough to make a stiff batter. I put this batter

away in a cool place and use as wanted during the winter. When wanted take a portion of this batter, add ½ teasp soda, or less, dissolved in a little hot water, salt, raisins or currants, and spices to suit taste. Steam about 1 hour. Serve with any preferred sauce. This is a favorite pudding in our family.—[Mrs. E. J. D., N. Y.

Sweet Potato Pudding I

To 1 pt grated raw sweet potatoes add 1 cup sugar, 3 or 4 well-beaten eggs, 1½ cups milk, pinch salt and spice to suit. Beat well and turn into a pudding dish in which 2 tablesp butter has been melted. Bake in a slow oven about 1 hour. Serve plain, or with cream or any preferred sauce.—[Mrs. P. H., Tex.

Sweet Potato Pudding II

Mash fine about 4 medium large, baked sweet potatoes. While hot add 3 well-beaten eggs, 1½ cups sugar, 2 tablesp butter, 2 tablesp flour, 1 cup milk and a little nutmeg or any flavor to suit. This pudding is nice with a meringue, and if this is wanted, leave out the whites of the eggs, whip to a stiff froth with a little powdered sugar, and spread over the pudding when it is done, and return it to the oven a few minutes to brown lightly.—[Mrs. W. V. P., Fla.

Pumpkin Pudding

Pare the pumpkin, remove pulp and seeds, cut into small pieces and cook until soft. Mash, and to each cup mashed pumpkin measured without the juice, add 1 tablesp flour, 1 beaten egg, ½ cup sugar, 1 teasp ginger, some salt and sweet milk enough to make 1 qt batter. Other spices and butter can be added, if liked. Bake in a moderate oven 3 hours.—[Mrs. T. V., Wis.

Baked Carrot Pudding

To 1 cup grated, raw carrots, add 1 cup finely chopped suet, 1 cup flour, 1 cup sugar, 1 teasp soda dissolved in 1 tablesp milk, ½ teasp cloves, ½ teasp salt, 1 teasp cinnamon and 1 well-beaten egg. Sift the spices with the flour, and lastly add 1 cup currants dredged with flour. Bake about 3 hours. Serve warm with or without sauce.—[Mrs. S. C. P., Mass.

Marshmallow Snow Pudding

Soak 1 tablesp clear gelatine in ½ cup cold water to soften. Let this stand a while, and then add ½ cup boiling water.

While this is cooling beat up the whites of 3 eggs and add 1 small cup powdered sugar. Next with the egg beater beat up the cold gelatine mixture until it froths and stiffens like egg whites, after which beat in the stiff egg whites, and flavor with vanilla. It will take 10 or 15 minutes of vigorous beating to froth the gelatine mixture, and can only be done in cool weather. Set away in a cold place until ready to serve. This is a delicious pudding and safe for invalids and children.—[A. G., Mass.

Corn Pudding

With a sharp knife score through the center of each row of kernels of 10 good roasting ears of corn, and with the back of a silver knife scrape off the grains. This method will leave the husks on the cob. Into the corn mix 3 or 4 well-beaten eggs, 2 cups sugar, 2 cups milk, butter the size of an egg, 2 tablesp cornstarch or flour, some salt, and lemon or vanilla flavor. Bake, and during the first ½ hour or hour stir it frequently and carefully, then smooth off with the back of a spoon, and let it bake until done and a nice brown on top.—[Mrs. E. B. C., N. C.

Vegetable Pudding

This pudding is equal to the richest plum pudding, and comes in season just when the hens are not laying—or, if they are laying, the eggs can be sold to advantage. Put through the food chopper 1 lb boiled carrots, 1 lb suet, 1 lb stale bread and to this add 1 lb seeded raisins cut in halves, 1 lb currants, ½ lb citron, ½ lb lemon peel cut fine, 1 lb sugar, 1 teasp mixed spices to taste, 1 large cup syrup and small ½ cup apple or grape juice or the juice from canned or sweet pickled fruit, then gradually add 3 large cups flour and mix very thoroughly. This will make a large pudding which will require about 48 hours boiling, but if preferred, the mixture can be divided into small, well buttered bowls, and boiled about 12 hours. Use ½ the above given quantities if a smaller pudding is desired. Serve with vanilla sauce.—[P. B., N. Y.

Tomato Pudding

Slice some peeled ripe tomatoes into a well buttered pudding dish, and sprinkle with salt. Add a few cold biscuits broken fine, 1 qt sweet milk, 2 well-beaten eggs and 1½ cups sugar. The milk, eggs and sugar should be heated together and poured over the tomatoes and biscuits. Bake.—[Mrs. H. M. F., N. C.

Puff Pudding

Stir 9 tablesp flour into 1 pt boiling milk. Let this boil up, stirring to prevent it from getting lumpy, then remove from fire, and add 3 well-beaten eggs and pinch salt. Bake in a quick oven about ½ hour. Serve warm with cream and sugar. —[J. E. B., Mass.

Nut Pudding (Rich)

To 1 cup chopped nut meats add 1 cup chopped and pitted dates, 1 cup sugar, 1 beaten egg, 1 cup milk, butter size of walnut, 1 scant teasp baking powder and 1 cup bread crumbs. Bake about ½ hour.—[Mrs. H. M. C., Ind.

Graham Nut Pudding

To 2 cups graham flour add ½ teasp salt, 2 level teasp baking powder, 1 cup milk in which dissolve small ½ teasp soda, ½ cup molasses, 1 cup seeded raisins cut fine, ½ cup walnut meats cut fine, or blanched almonds, cut fine. Mix thoroughly and steam about 3 hours.—[Mrs. C. E. G., Ariz.

Plain Raisin Custard

To 1 qt milk add 2 well-beaten eggs, 1 tablesp cornstarch, 5 tablesp sugar and ½ cup seeded raisins. If liked mix in a little spice. Bake until the custard is set.—[Mrs. L. A. G., Me.

Cocoanut Custard

To ½ cup rolled cracker crumbs add 1 cup grated cocoanut, 1 small cup sugar, the beaten white of 1 egg, and the yolks of 3 eggs. Bake about ½ hour and when done cover with a meringue made from the beaten whites of 2 eggs and a little sugar, flavored to taste. Return to the oven a few minutes to brown.—[H. L. N., Mass.

Cream Custard

To 1 pt sweet cream add ½ lb sugar, beaten yolks of 3 eggs, beaten whites of 3 eggs and a little grated nutmeg and salt. Pour into a well buttered deep pie plate which has been sprinkled with bread or cake crumbs, about as thick as an ordinary pie crust, and also cover the top of the pudding with a dressing of crumbs. Bake until set. Custard should be baked just long enough to have it set. If baked too long it will become watery.—[B. B., Pa.

Cheap Sauce

Mix 1 teasp flour with ¼ cup sugar, and stir this into a smooth paste with a little cold milk, then pour on boiling milk till it is thick enough. Let it boil a few minutes, stirring constantly. Flavor to taste.—[M. E. A., O.

Butter Sauce

To ½ cup butter add ½ cup sugar and 2 cups water. Let this come to a boil, then stir in 2 teasp flour moistened with a little cold water. Let boil a few minutes longer, or until it thickens, then remove from fire, and flavor with vanilla.—[Miss G. L. H., W. Va.

Hard Sauce

Cream 1 cup sugar with a liberal ¼ cup butter; then add gradually ¼ teasp lemon extract and ¾ teasp vanilla extract. Serve cold with warm pudding.—[Mrs. C. J. H., Vt.

Uncooked Sweet Sauces

Wash berries, drain and add sugar to the fruit. Mix well together and let stand for 1 hour. Currants should be stemmed and washed, next lightly crushed (not mashed) with a potato masher, then mixed with a liberal amount of sugar, and let stand a while.—[Mrs. G., Wis.

Maple Sugar Sauces

Boil ¼ lb maple sugar with ½ cup water until it threads, then pour into the stiffly whipped whites of 2 eggs, beating vigorously all the while, and next add ½ cup sweet cream and 1 teasp lemon juice. Another plain sauce is made by grating ½ lb maple sugar into ½ cup sweet milk or cream, boiling it for a few minutes, and stirring constantly to prevent burning. Still another sauce is made by cooking in a double boiler about 20 minutes, 2 cups grated maple sugar, 2 well-beaten eggs, juice of 2 lemons, and 1 scant tablesp butter.—[Mrs. J. C. H., Vt.

English Plum Pudding Sauce

To 1 cup sugar add 1 tablesp butter and 1 tablesp cornstarch moistened with a little cold water. Then pour over 1 pt boiling water, stirring all the time, and let boil until cornstarch is done. Then remove from fire and flavor to taste—½ lemon and ½ vanilla extract is nice, and a pinch of salt.—[Mrs. R. C., Ida.

Stewed Whole Cranberries

Use only the best ripe berries, discarding all the soft and inferior ones, which may be used for marmalade or strained sauce. Wash the berries, and then put them into a double boiler. In a separate vessel cook together for 10 minutes one-half as much sugar as you have berries, and half as much water as sugar. Then pour this boiling syrup over the berries in the double boiler, and place the latter over a hot fire, and cook until the berries are done. This will take about 1 hour. Do not stir the berries, but from time to time press them down under the syrup, so that all may be equally cooked. Be careful that the water does not get too low in the outside boiler. Cooked in this manner the skins do not separate from the pulp, and the cranberries appear more like stewed cherries.—[N. M. P., N. H.

Cranberry and Apple Sauce

To the desired amount of cranberries add one-half as much peeled apples, cored and quartered, and stew together until tender. Then remove from fire and let stand until nearly cold before adding sugar to taste. It will not require nearly as much sweetening as when hot, and the apples impart a pleasant flavor, and also help to save sugar. If this sauce is rubbed through a sieve to remove the skins of the cranberries, it will be found to be a very pleasing as well as economical sauce to serve with meats of any kind.—[Mrs. E. B. L., Me.

Cranberry Sauce (Jelly)

Add 1 cup water to 1 qt cranberries and cook 10 to 15 minutes, then add 2 heaping cups sugar and cook 10 to 15 minutes longer. Rub through a sieve and pour into a mold wet in cold water. When ready to serve turn out on a platter. —[B. H. K., Me.

Thin Cranberry Sauce

Boil together 1 qt cranberries and 2 qts water, and when done add ½ cup sugar, and 1 tablesp flour or cornstarch moistened with a little cold water. Cook 10 minutes longer and then rub through a sieve.—[Mrs. L. S., Minn.

Grape Sauce

To 1 cup stewed grapes, seeds and skins removed, add 1½ cups sugar, 2 well-beaten eggs and 3 cups boiling hot water. Thicken a little with cornstarch and before removing from fire add lump butter about size of an egg, and 1 teasp vanilla flavor.—[Mrs. A. W. T., Mich.

Rhubarb Sauce

Wash the rhubarb (about 1 lb of it, if your family is small, for like apple sauce, it is better not to let it stand for any length of time), trim the tops, but do not peel as the red skins impart a fine flavor and color. Cut it up into pieces and to 3 cups rhubarb add 2 cups sugar but no water. Place on the back of the range until the sugar melts gradually and then cook slowly without stirring, until done. In this way the pieces will remain nice and whole.—[Mrs. C. C., N. Y.

Strawberry Sauce

Cream 1 cup sugar and ½ cup butter, and then add ½ pt crushed strawberries, mixing all well together. Another way is to put 1 qt strawberries over the fire with 1½ cups sugar and 2 tablesp butter. Stir constantly as it burns easily.—[M. W., S. C.

Boiled Cider Sauce

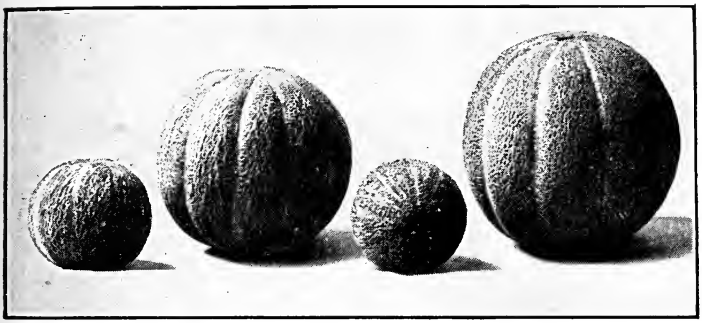
Cream ¾ cup butter and 1 cup sugar, then stir in ½ cup boiled cider, a little at a time, and just before serving set the bowl containing this mixture in a kettle of hot water, but do not boil.—[Mrs. P. A. D., Ill.

Plain Apple Sauce

Pare, core and quarter 8 or 10 medium sized tart apples. Put them in a granite or porcelain lined vessel, add about 2 cups water, and cook until tender. Then add 1 cup sugar and cook 10 minutes longer, stirring occasionally to prevent scorching. Press through a colander, add a dash of cinnamon, and if served hot, add 1 tablesp butter. A few thin shavings of lemon peel may be cooked with the apples.—[Mrs. A. C., W. Va.

Boiled Cider Apple Sauce

Pare, core and quarter 1 lb of "sweets," if you have them. If not, use any good sweet apples. I do not weigh or measure for this sauce, but pour over the apples the boiled cider reduced with a little water until it has a mild and pleasant flavor. Add sugar to taste and cook very slowly until apples can be pierced with a splint. Put up in cans or jars. It will keep nicely even if not sealed air tight.—[Mrs. G. G., N. Y.



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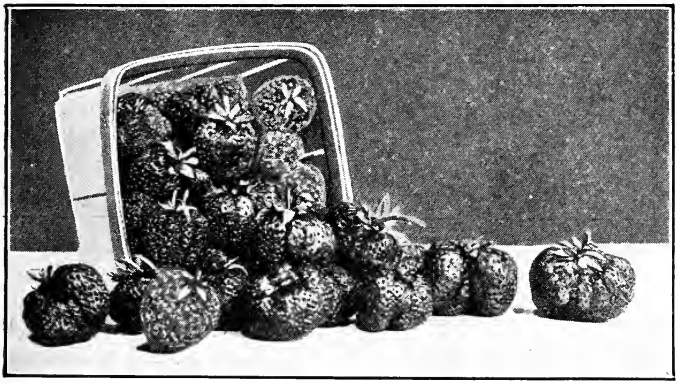

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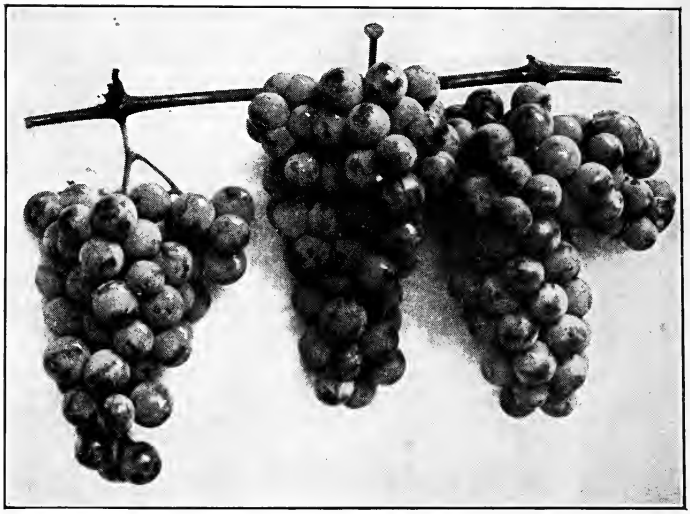


CHOICE CONCORD GRAPES FROM ILLINOIS.

Cottage pudding is nice served with flavored and sweetened whipped cream.—[Mrs. J. K., N. Y.

The addition of 2 or 3 tablesp of cocoanut to a bread pudding is a great improvement.—[E. T., Va.

A nice dark sauce for cottage pudding is made by adding to the sauce a little cocoa or chocolate.—[E. L., Neb.

Bake cottage pudding in square shallow pans, and serve while warm with any preferred sauce.—[Mrs. L. S., O.

Instead of grating potatoes for puddings I put them through the food cutter with the fine cutter on.—[E. A. R., Mass.

Delicious pudding can be made by following the recipes which come with your favorite cereal or breakfast food.—[A. G., Mass.

When strawberries are in season I add some of these mashed to the liquid sauce that I serve with cottage pudding.—[Mrs K. R., Ore.

I always place a steamed pudding in a hot oven for a few minutes to dry off a little. Try it and see how you like it.—[Mrs. M. J. L., Mich.

By adding some grated chocolate or cocoa to any favorite recipe for cornstarch pudding a nice chocolate pudding is obtained.—[A. G., Mass.

Rice pudding if baked just right ought to be creamy, but if it is baked too long it will whey off, and will not be as satisfactory.—[Mrs. L. H. C., Ct.

I sometimes add 1 cup stewed prunes chopped fine to my favorite chocolate cornstarch pudding, and find it is very nice for a change.—[Mrs. F. E. P., Wash.

When making suet or plum pudding try using hot black coffee in place of milk, buttermilk or water. Re-steam left-over pudding as wanted.—[Mrs. O. W. S., Wis.

Long boiling improves Indian pudding. I sometimes add to the plain pudding for the sake of variety 1 cup raisins and ½ cup chopped suet.—[Mrs. S. L. H., Mass.

Green corn pudding should bake slowly, and it is best to keep the dish covered at first, afterwards removing the cover and allowing the pudding to brown lightly.—[M. B., Ill.

Baked Indian pudding should be baked in a slow oven and may be served hot or cold. I serve it with a sauce made of syrup and butter heated together.—[Mrs. E. D., Ida.

When making a corn pudding I always beat the whites of the eggs and fold them in last. I cover the top of the pudding with cracker crumbs and dot with bits of butter.—[E. S., Pa.

When making fruit or suet pudding I always dredge the fruit and suet thoroughly with flour, and put them in the mixture last. Treated in this way they will not settle to the bottom.—[Mrs. L. D., Ore.

Tapioca pudding is good baked with any kind of fruit, or canned fruit or berries. Place the prepared tapioca and fruit in pudding dish in alternate layers, sweeten, and bake until done.—[A. G., Mass.

The suet used for pudding or cake should always be nice and fresh. Kidney suet is best, being dry and crumby. Carefully remove skin and fibre and chop very fine. Keep as cold as possible.—[A. G., Mass.

When making bread pudding it is a saving of time and labor to run the bread through a meat chopper. The bread should be crisp. If it is not it can be made crisp by placing in a warm oven a few minutes and then cooling.—[A. G., Mass.

When I make suet or plum pudding I divide the dough in half and steam in two pans, serving one pan of pudding while hot, with a cold sauce, and reheating the other after a day or two, or when needed, serving with a hot sauce.—[A. B., Me.

Various flavors may be added to apple sauce by sometimes adding a little of either fresh or canned blackberries, or raspberries, and when the apples are very insipid, try adding a little lemon or orange peel, a few whole cloves, or a few raisins.—[F. L. B. R., Ct.

Lard or cottolene cans make good molds for steamed pudding. Butter the molds well, fill no more than two-thirds full, so as to allow space to swell, and cover the can closely. If the cover fits too closely, place a piece of cheese cloth over the can, allowing the edges to extend a little over the sides, and then put on the cover, which will insure a tight fit. Place the mold in a larger kettle of boiling water and keep the water boiling vigorously all the time. If it stops boiling the pudding is apt to become heavy. Have boiling water enough in the kettle to almost come up to the top of the mold, and cover the kettle securely.—[A. G., Mass.

Soups, Stews and Chowders

RECIPES for soups and stews vary so much in small details that it may safely be said that no two cooks make any soup or stew alike. Nevertheless, there are some fundamental rules that cover this culinary branch, as well as all others. The following recipes present a nice variety, and any of them may be slightly altered to suit individual tastes. Good, palatable and nourishing soups and stews are as inexpensive as they are easy to prepare, and should be served frequently, especially during cold weather. When properly prepared they will not be refused by anyone blessed with normal tastes and hearty appetite. To say that your family does not like soup is to confess that you are not quite "up" to making soup as palatable as it might be, and this is a lack which the following recipes will help anyone to overcome.

Vegetable Soup I

To 3 pts water add 3 large fresh tomatoes or an equal amount of canned tomatoes, 1 large potato, peeled and sliced, 1 small carrot, peeled and cut very fine, a few tender cabbage leaves chopped fine, 2 small onions cut fine, salt to taste, 1 heaping tablesp drippings or butter, and ½ teasp mixed celery and coriander seeds, with 1 bay leaf and 1 small pod red pepper. One or 2 stalks of celery may be added, if liked. Boil until the vegetables are thoroughly cooked, adding a little boiling water occasionally, if necessary.—[Mrs. A. B. C., Tex.

Vegetable Soup II

Put about ½ or ¾ cup of left-over meat gravy or fryings together with a little left-over meat, if you have it, in a soup kettle with ½ doz onions, cut fine and browned in a little drippings, and add 2 qts water, 1 cup tomatoes, salt to taste, ½ small, tender cabbage, 2 small carrots, 1 rutabaga, 1 parsnip, and 3 potatoes, all cut fine. Let boil gently about 1½ hours, adding a little more boiling water, if needed. Dumplings or noodles can be boiled in this soup 20 minutes before serving, or the soup can be slightly thickened with a little flour, stirred smooth in a little cold water.—[Mrs. W. J., Wis.

Vegetable Soup III

Put on a shank soup bone of about 2 lbs in cold water enough to cover, and boil until all marrow and juice are extracted. Then remove meat and strain the broth through a wire sieve, adding hot water to it to make about 3 qts. Return broth to the fire and add 1 onion, 1 carrot, 2 potatoes, 2 tomatoes, a few crisp tender leaves of cabbage, all chopped fine, 2 tablesp rice, half teasp celery seed, and salt and pepper to taste. Boil until all the ingredients are thoroughly done.—[E. W., Wash.

Tomato Soup I

To 1 qt fresh or canned tomatoes add 1 pt boiling water, and when the tomatoes are soft, strain through a colander, return to the fire and thicken with a little white flour or graham flour. When the soup has boiled up thoroughly, season with salt to taste, then put in 1 level teasp soda, and while it is foaming, pour in 1 qt hot milk. Add a generous lump of butter, and serve hot with oyster crackers. Do not let the soup boil after the milk has been added.—[Mrs. W. M. G., Ct.

Tomato Soup II

To 2 qts water add 2 medium sized potatoes, peeled and sliced or cut in small cubes, 1 onion, chopped fine, 1 cup tomato juice, and a piece of butter the size of an egg, mixed with 1 tablesp flour. Cook until tender. Do not add the butter and flour until about 15 minutes before removing from the fire.—[Mrs. L. W., Ind.

Tomato Soup III

To 2 large potatoes, peeled and sliced, add 3 onions and 6 tomatoes, peeled and sliced. Boil all together in about 3 pts water, until the potatoes are soft, then mash all through a sieve and add 1 qt hot milk, butter the size of an egg, and 1 tablesp flour mixed to a thin paste with a little cold water. Season with pepper and salt and let boil until the flour is thoroughly cooked.—[E. M. R., Cal.

Cream of Potato Soup

For each qt soup required, allow 3 medium sized potatoes, peeled and cut in slices, and cooked in sufficient water to cover. When tender, rub through a colander, then return to the fire and add 3 cups hot milk, a lump of butter, and salt to taste. When the soup has come to a boil, add 1 tablesp flour rubbed smooth in a little cold water, and boil a few minutes longer, and serve. A slice of onion or a stalk of celery may be simmered in the soup for a few minutes to flavor it, if liked, and then removed.—[Miss E. I. B., Cal.

Potato and Celery Soup

Boil 3 potatoes until soft, mash, then add 1 pt hot milk and 1 stalk celery trimmed and cut fine, 1 teasp chopped onions, half tablesp flour blended with 1 tablesp butter and salt to taste. Let boil until the onion and celery are done.—[Mrs. C. E. G., Ariz.

Potato and Onion Soup

To 3 medium sized potatoes, peeled and sliced, add 3 small onions, sliced, ½ cup rice and 3 pts water. When done strain through a colander, add a lump of butter, and salt and pepper to taste, and serve with crisp crackers.—[B. O., Kan.

Cream of Pea Soup

Drain the liquor from 1 qt canned peas, then add to the peas 2 cups clear, cold water and 1 slice of onion, with salt to taste. Cook about 10 minutes, then strain and add 2 cups scalded milk, thickened with 2 tablesp flour blended with 2 tablesp butter.—[L. C., Pa.

Split Pea Soup

Boil some beef bones in water in which corned beef or salt pork has been boiled, but be careful that it is not too salty. When done, drain out the beef bones and add to the broth 1 qt split peas, and let boil until soft, after which mash through a colander and return to the fire, with 1 onion, 1 small turnip and 1 carrot, chopped very fine. Boil until done. When serving, drop some croutons in each plate.—[B. B., Pa.

Bean Soup

In the morning put 1 cup dried beans to soak in cold water with ½ teasp soda, for 1 hour, then parboil the beans in the same water, and rinse thoroughly in cold water, after which return to the fire with 1 qt clear, cold water and cook slowly until soft, then add 1 or 2 cups tomatoes and cook ½ hour, after which add a little butter and pepper, and salt, and a very little sugar, to taste.—[B. O., Kan.

German Bean Soup

Boil 2 lbs lean meat from the rump in 2 qts water. Skim when it begins to boil and then let it simmer 2½ hours. Add 1 carrot, 1 onion, ½ small parsnip and a few stalks of celery, chopped very fine, and 3 cloves, 6 allspice, a small piece of red pepper pod, (tie spices in a cheese cloth bag) and boil 2 hours

longer, seasoning with salt to taste. Soak 2 cups dried beans in cold water over night, then pour off the water and boil in fresh water 1 hour, then pour off the water again and add boiling hot water enough to cook the beans until they are soft, but not soft enough to fall to pieces. When soft drain them through a colander, add them to the soup prepared as directed above, and boil all together ½ hour.—[N. P., N. H.

Baked Bean Soup

To 1½ cups cold baked beans, add 4 cups boiling water, 1 small onion cut fine, and scant ¼ teasp celery salt. Cook about 20 minutes, then rub through a sieve and add ¼ cup tomato catsup with salt to taste. Melt and blend 1 tablesp butter with one tablesp flour, and stir this into boiling soup. Serve with toasted cubes of bread.—[Mrs. H. A. D., Mass.

Cream of Corn Soup

Take 1 doz ears tender green corn, slit each row of kernels through the middle with a sharp knife, then with the back of the knife scrape out the pulp, being careful not to get any of the hull with it. Add 1 pt water to the corn and boil about 15 minutes, then add 1 pt scalded milk with 1 teasp flour mixed to a thin paste with a little cold water, and season with salt, pepper and butter. Two minutes before serving, add the beaten yolks of 1 or 2 eggs.—[L. A. K., Ill.

Green Corn Soup

To clear chicken or beef broth add corn cut from six ears, I beaten egg, a pinch of salt, and a little flour mixed with a little water. Boil about 5 or 10 minutes. It is best not to add the egg until just before serving, as 1 or 2 minutes' boiling is sufficient for the egg.—[Mrs. D. M. W., Ill.

Cabbage Soup

Chop fine ½ head tender white cabbage and let boil ½ hour in 1 pt water, by which time the water will be nearly cooked away. Drain out the remaining water, then add 1 pt boiling milk, ½ cup cream, butter size of an egg, and pepper and salt to taste. Serve with crisp crackers.—[Mrs. F. F. R., Vt.

Cream of Onion Soup

Put 3 tablesp butter in a frying pan and slice in 6 onions. Stir well until they begin to cook, then cover and set on the back of the range where they will simmer for ½ hour, being careful not to burn. Then add 1 tablesp flour to the onions, stir

constantly for about 2 or 3 minutes, and then turn in 1 qt scalded milk and boil 15 minutes, after which strain through a sieve, return to the fire, add 1 cup cream, salt and pepper to taste, and the beaten yolk of 1 egg. Boil 3 minutes longer, and serve at once. If you have no cream, use 1 tablesp butter instead.—[N. P., N. H.

Cream of Carrot Soup

Boil 1 pt of carrots until tender and then rub through a sieve. Put 1 tablesp butter in a sauce pan with 1 tablesp flour and stir until smooth, then add 1 qt hot chicken broth or milk. Let boil 5 minutes, then add the strained carrots, and season with pepper and salt. Just before serving, add 1 pt rich milk and the well-beaten yolks of 2 eggs, with a little chopped parsley.—[Miss R. F., Ct.

Asparagus Soup

Boil a good sized bunch of asparagus, trimmed and cut in small pieces in water enough to cover and when tender, mash through a sieve. Add to the water in which asparagus was cooked, 1 cup milk, a lump of butter and salt to taste. Then add the strained asparagus, let all come to a boil, and thicken with 1 teasp cornstarch mixed with a little cold water.—[Mrs. C. B., Pa.

Cream of Celery Soup

Trim and cut celery in small pieces and boil in a little salted water until tender. Melt 1 tablesp butter in a saucepan, add 2 tablesp flour, stir until light brown, then pour in slowly, stirring all the while, milk according to the amount of soup you wish to prepare. Boil a few minutes, then add the drained celery and serve at once with crisp crackers, or dice of toast. Odds and ends of celery can be used up to good advantage in this way.—[Mrs. A. W. S., Pa.

Cream of Rutabaga Soup

Mash 3 cups of boiled rutabaga, stir in 2 qts hot milk, and when boiling add 1 onion cut fine, 1 heaping tablesp butter, melted and blended with 1 tablesp flour. Season with salt and pepper to taste.—[Mrs. L. S., Minn.

Ham and Vegetable Soup

After all the good meat has been sliced off the ham, put the bone on to boil in plenty of water, and when the meat which adheres to it begins to get tender, add 3 or 4 small carrots cut fine, ½ head tender cabbage, cut fine, and a few potatoes, sliced. Cook until the vegetables are tender.—[Mrs. A. P. Neb.

Beef Soup

The best cuts for beef soup are from the rump, shoulder or plate, the latter being the cheaper grades of the sides and flank. Oxtails also make a strong, rich soup, and lean meat is better than fat meat, greasy soup being unwholesome. Always cook a few beef or veal bones with the soup, and a little piece of beef liver the size of an egg imparts a delicious flavor, which, however, cannot be recognized as liver. Soup requires long and slow boiling to extract the juice from the meat. If boiled too hard, the meat will be hard and tough and will not yield its juices. Put the meat and bone on with cold water, and when it comes to a boil, skim carefully and do not add salt until after you are through skimming. For 1 lb meat, allow 1 qt water, 1 small onion, a small stalk of celery, sprig of parsley, and 1 teasp rice may be added, if liked, or 1 small potato. Oxtails should be chopped into pieces and boiled 4 or 5 hours. If it should become necessary to add water to the soup while boiling, add boiling water, as the addition of lukewarm or cold water will stop the boiling and spoil the flavor. Be very careful not to over-salt. Before serving, strain the soup through a fine sieve. This soup is nice to serve clear, or to use as a foundation stock for other soups.—[Mrs. G., Wis.

Beef and Tomato Soup

Boil a good soup bone in about 1 gal cold water, with salt to taste, until the meat is nearly tender. Then add 1 pt tomatoes, ½ cup rice and 1 pt sliced potatoes, with 2 or 3 stalks of celery and a small onion, cut fine.—[B. O., Kan.

Veal Soup

Boil a veal bone about 3 hours, with potatoes, celery, onions and any other vegtable desired, but nothing acid, like tomatoes. When the vegetables are tender, strain the soup and let it come to a boil, and when ready to serve, add 1 pt milk and 2 well-beaten eggs.—[A. H. B., Mich.

Mutton Soup with Tapioca

Put about 3 lbs mutton with as much bone in 4 qts of water, and let simmer at least 5 hours. Then strain and cool, remove layer of fat, and return broth to the fire. Add 1 onion, 2 small carrots, 1 small turnip and 2 stalks celery, all cut fine, and boil until vegetables are very tender. Have ready 4 tablesp tapioca soaked in cold water, stir this gradually into the soup, and boil 10 minutes longer.—[M. W. W., O.

Chicken and Bean Soup

Clean and cut up a nice fat hen, and put on to boil in plenty cold water. Parboil 1 qt white beans, adding ½ teasp soda after they have boiled about 5 minutes. Then drain and add the beans to the chicken, and boil until both are tender. Season to taste.—[Mrs. S. O., N. D.

Chicken and Rice Soup

Cut a nice fat chicken in small pieces, cover well with cold water and add salt and 1 cup rice. Boil slowly until done, adding more water as needed. When nearly done, add a few noodles or dumplings and boil until done.—[Mrs. W. H. L., Ky.

Giblet Soup

The head, neck, feet, heart, stomach, lungs and liver of a chicken are often thrown away. If properly cleansed and prepared, they make a nourishing soup. Split the heads, pick off all feathers, and lay in salt water. Pour boiling water over the feet and pull off the skin. Wash the heart, clean stomach, lungs, liver and neck in cold water. For three sets giblets allow 3 pts water, and simmer gently 3 hours. When cold it will be like jelly. The soup should be salted to taste and flavored with a few peppercorns.—[I. A. G., N. Y.

Five Minute Soup

Cut some stale slices of bread into small dice. Heat some butter in a frying pan, and when hot fry the diced bread in this, and when nicely browned add hot milk according to the quantity of bread. Season with pepper and salt and serve as soon as it has boiled up once. This soup can be prepared in 5 minutes—hence the name.—[I. A. G., N. Y.

Salsify or Mock Oyster Soup

Wash and slice thin, enough salsify to make 1 pt and boil in 3 pts water 20 minutes, then add 1 qt scalded milk, 2 tablesp butter blended with 1 tablesp flour and pepper and salt to taste. Serve with oyster crackers.—[Mrs. W. G. McH., Kan.

Rivel Milk Soup

Put on to boil 1 qt or more of milk, with a little water. Prepare egg rivels by taking some flour, a pinch of salt and 1 egg, and stirring them together until the mass forms into little "rivels." Add these to the boiling milk, salt to taste, and let boil until the rivels are done.—[Mrs. L. M., O.

Buttermilk Soup

Boil ½ doz medium sized potatoes in salted water to cover, and when done, pour off the water, mash the potatoes and add 1 qt buttermilk thickened with 2 tablesp flour. Let boil up, then add a lump of butter and serve hot.—[Mrs. L. M., O.

Fruit Soup

To ½ gal boiling water add ⅛ lb seedless raisins, ⅛ lb prunes, stones removed, ⅛ lb dried apples, 2 tablesp sago, 1 cup sugar, and the juice of 1 lemon. Cook 1 hour.—[M. W., Wis.

Elderberry Soup with Dumplings

Boil 2 qts carefully picked and washed elderberries in 2½ qts water about ¼ hour, then run through a sieve and boil again with 1 qt sliced apples. Add ½ lb sugar to every lb berries and thicken with 1 tablesp sago to every qt soup. In this soup boil dumplings made by the following recipe: Stir 1 tablesp butter over the fire with 1 cup flour and 1 cup milk, until it loosens from the pan. Let cool and then stir in yolks of 2 eggs, a pinch of salt and cinnamon, a little grated lemon rind, 1 teasp sugar and the beaten white of 1 egg. Mix well, and with a tablesp cut off little dumplings the size of a walnut and boil 10 minutes in the soup. These dumplings can be used in any fruit soup.—[Mrs. H. B., Ia.

Oatmeal Soup with Currants

Boil ½ cup steel-cut oatmeal or rolled oats with ½ cup dried and cleaned currants in plenty of water until the meal and fruit are done, then add piece butter size of a small egg, a few dashes of cinnamon, salt to taste, sugar to make it sweet, and just before serving, ½ cup sweet cream. I sometimes add a few cooked, dried apples.—[Mrs. G. A., Minn.

Peanut Soup

Melt 1 large tablesp butter in a double boiler, then stir in 1 teasp flour and 1 pt milk, and when very hot add pounded meats of 1 pt peanuts. Cook 15 minutes longer, add pepper and salt to taste, and serve hot.—[B. G. S., Me.

Noodles for Soup

Melt a lump of butter the size of an egg, stir thick with flour, and when cool, stir in 1 beaten egg, then thicken with flour, as stiff as possible. Roll out very thin and cut fine. These noodles do not need to dry. They should be boiled in the soup about 20 or 25 minutes.—[Mrs. G. N. P., Kan.

German Noodles

Beat up 1 egg with 1 tablesp water, add some salt, and then work in all the flour possible. Turn out on floured board, roll very thin, cut into pieces and roll each piece as thin as a piece of paper. Let these pieces dry, but not long enough to become brittle. After they have dried, lay the pieces one on top of the other, roll up, and with a sharp knife, cut very thin slices from this roll. Toss the noodles lightly to separate them, let them dry, and store in well-covered tins or jars.—[A. G., Mass.

Egg Noodles

To 2 well-beaten eggs add 1 cup sweet milk, a generous pinch of salt, and flour enough to make a stiff dough, sifted with 2 level teasp baking powder. Roll thin like piecrust, and cut in strips like shoe strings. These are fine cooked in beef or chicken broth.—[Mrs. H. D. K. T., Minn.

Croutons for Soup

Trim slices of stale bread, cut into small cubes about ½ inch square, and brown in a moderate oven, or fry brown in hot butter. Especially nice to serve with chicken broth, bean soup or split pea soup.—[Miss E. I. B., Cal.

Meat Stew with Dumplings

Cut about 2 lbs of any kind of fresh meat into small pieces, and cook in 2 qts water with salt to taste. If the meat is very lean add 2 slices salt pork fat. After cooking 1 hour, add 4 potatoes and 2 onions, sliced. When these are tender, add dumplings or noodles, and when done, serve at once.—[Mrs. S. P., Mass.

Beef Stew

Take about 7 or 8 lbs of beef from a low-priced cut—the lower part of the leg—and boil in enough water to cover, until the meat parts from the bone. Remove the bone, skim off the fat, and then add 8 potatoes, 1 small turnip and 4 onions, cut fine. When nearly done, add dumplings made from 1 pt flour, a little salt, ½ teasp soda, and sour milk enough to make a stiff batter that will drop from the spoon. Cook about 12 or 15 minutes.—[M. L. Q., Me.

Beef Liver Stew

Into a frying pan put a generous tablesp of lard or drippings, and when smoking hot put in about 1 lb beef liver, sliced and 1 small onion, minced fine, and sprinkle with salt. Let fry until brown on both sides, then just cover with boiling water, cover

pan, and let boil gently about 5 minutes. Thicken the gravy to the proper consistency with a little flour and cold water stirred together. Serve with toasted cubes of bread.—[Mrs. G., Wis.

Corned Beef Stew with Suet Dumplings

If the corned beef pieces are thin, they should be rolled up and tied with cord. Put the beef on to cook in hot water, and boil until tender, then add suet dumplings made as follows: To 1½ pts flour add 1 teasp baking powder, 1 scant teasp salt, and ¼ pt suet, chopped very fine. Stir in enough cold water to make a stiff dough. Cut off small balls with a spoon and drop into boiling stew and boil about ½ hour.—[Mrs. S. E. B., Ind.

New England Stew

Boil slowly 3 lbs corned beef about 2 hours, then add 1 qt potatoes peeled, and if large, cut in half, 1 qt turnips, peeled and cut to the same size as the potatoes, 1 pt onions, cut in halves, or quarters, 1 qt carrots, scraped and cut in medium sized pieces, a small head of crisp, tender cabbage, cut in eighths, some parsnips, and any other vegetable that is liked, season with salt and pepper to taste, and boil until all the vegetables are well done.—[Mrs. L. A. G., Me.

Fresh Pork Stew

Chop 2 onions and fry them a nice brown, then add 2 cloves, a very little chopped sage, 1 tablesp vinegar, 1 cup pork roast gravy, a little pepper and salt, and the remains of cold roast pork, cut into small pieces. Simmer gently ½ hour. Thicken the gravy with 1 teasp flour, blended with a little cold water, serve with cubes of toasted bread.—[N. S. C., Cal.

Salt Pork Stew

Fry 10 generous slices of salt pork until light brown on both sides, then slice in 4 or 5 onions, and when all are brown, add 2 qts hot water, 10 or 12 potatoes, peeled and cut in small pieces, and 1 small turnip, cut fine. Season to taste with salt and pepper, and cook slowly until the vegetables are tender. Carrots or parsnips may be added if liked.—[Mrs. L. A. G., Me.

Irish Stew

Cut into small pieces any kind of fresh meat or chicken (just left-overs will do), and put over the fire with a little more than enough water to cover, adding salt to taste, a generous lump of butter, and a few potatoes cut in small pieces. Cook until the potatoes are tender, then add 2 teasp flour, stirred smooth with a little milk, for every qt of stew. Boil about 5 minutes longer.—[Mrs. W. W. P., Okla.

Picnic Stew

This is a great southern picnic dish. Two kinds of meat are required—salt pork, and either beef or chicken, preferably chicken. Always allow half the quantity of salt pork to either chicken or beef. To 2 lbs meat add 1 lb pork and 3 qts water, and let boil 3 hours, then add 1 qt sliced potatoes, 1 qt butter beans, 3 onions, 1 qt tomatoes, 1 qt milk corn cut from the cobs, and season to taste with salt and cayenne pepper. Boil and stir frequently until the meat and vegetables are thoroughly done and the stew is of the consistency of thick cream. Serve with crisp soda crackers. For picnics this stew, in more generous quantities, is generally made over a gypsy fire in a large iron kettle, and the cook begins his preparations 10 or 12 hours before the stew is to be served.—[Mrs. H. L., Va.

Mock Clam Chowder

Put 5 or 6 slices of fat salt pork in a hot sauce pan and try them out thoroughly, then remove the crisp pieces of pork and add to the tried out fat 5 potatoes and 5 onions, chopped coarse with about ½ cup water, and let simmer ¾ hour. Then add 1½ cups scalded milk, and pepper and salt to taste. Just before serving, drop in the crisp pieces of tried out salt pork, and serve with crisp saltine crackers.—[Mrs. C. J., Ct.

Corn Chowder

Fry 3 slices salt pork and 2 onions sliced thin, and when brown add 2 qts water. When this boils add ½ doz potatoes, peeled and sliced, and 1 qt can of corn. Let boil about 20 minutes, then add 1 pt scalded sweet milk. Season to taste with salt and butter, and serve at once, with crisp crackers.—[B. H. K., Me.

Potato Chowder

Fry until crisp 4 or 5 slices of salt pork, then slice in 3 onions, and when these are fried light brown, add 5 potatoes, sliced, with water to cover. Cover and cook till the potatoes are done. Just before serving add 1 pt hot milk, and serve with crisp crackers.—[Mrs. H. A. D., Mass.

Egg Chowder

Fry 2 or 3 slices of salt pork till quite brown, then add 4 or 5 potatoes, sliced, and hot water to cover. When the potatoes are done, add 1 pt hot milk, and slice in 5 hard boiled eggs. Let boil up once, add a generous lump of butter, with salt and pepper to taste, and serve at once.—[F. L. R., Ct.

In making vegetable soup, it is best to parboil any vegetables of strong taste, before adding them to the soup.—[A. G., Mass.

Never pour cold water on beans that have once been heated or boiled, as that hardens the shells.—[B. B., Pa.

Nice soups can be made from left-overs, such as meat gravy, potatoes, any vegetables and scraps of meat, by adding water and boiling together until well blended.—[A. G., Mass.

Greasy soup is unpalatable and unwholesome. Before adding vegetables to the soup, let it get cold. The grease will rise to the top and harden, and can then be easily removed.—[A. G., Mass.

[PASTE ADDITIONAL RECIPES HERE]

Fish, Shell-Fish and Crustaceans

ITCHEN lore has it that fish is good brain food. This is probably owing to the fact that fish contains all the elements of meat in an easily digested form, and is, therefore, more easily assimilated by the system and consequently especially good for people doing brain work or following other sedentary occupations. As a matter of fact, good fish properly prepared is always wholesome food for old and young, and particularly so in spring, after a season of "heavy" eating, as is usual in winter. The observance of Lent is therefore to be recommended, even to those who do not consider it a religious duty. The following recipes offer a nice variety in the way of fish food.

To Can Fish

Clean, scrape and wash fish thoroughly in plenty fresh water. Cut into pieces of convenient size, but do not remove large bones or skin—only fins, head, tail, etc. Have in readiness glass fruit jars perfectly clean and dry, with new rubbers and covers to fit air tight, put a little salt in the bottom of the jars, dry the pieces of fish with a clean towel, then pack in a layer of fish, fill the crevices with salt, put in more fish and salt, and so continue until the jar is full, using no water. Pack down as solidly as possible. Screw the lids on lightly, then put the cans in a boiler the same as for canning fruit (see rules for canning), pour in cold water to within an inch of the tops of the cans, cover the boiler, bring the water slowly to a boil, and let boil steadily 3 or 4 hours. Do not let the water stop boiling, and do not let any steam escape. When done lift out one can at a time, screw the covers down as tightly as possible, and after all the covers are screwed down tight, return the cans to the boiler, pour in more boiling water, so as to fully cover the cans, then cover the boiler, and set it away to get cold. When cold take out each can carefully and turn each one on its head. Leave them standing thus about an hour, and if there is no leakage, brush melted paraffine around the edge of the lids, and set away in a cold, dry and dark place. I also can meat this way, removing the bones

and adding spices to suit. Be sure to boil long enough, and be sure the cans are air tight. Last year I canned 70 qt jars of beef in two days, and did not lose a can. By simply heating it up, I can have fresh meat or fish any time.—[Mrs. A. A., Wash.

To Salt and Smoke Fish

Cut off the heads, tails and fins, but do not scale the fish. Split them along the backbone, and scrape them clean inside, but do not use water. Pack the fish solidly, using plenty of salt, in a good clean keg, or a large glass jar, put a clean cloth on top, an inverted plate and a weight, and set away in a cool place for 3 or 4 days. Then remove from the brine, wipe each piece of fish clean, and pack in another clean keg or jar with more salt, and cover and weight as before. The fish should always be well under brine.

To smoke fish first clean them as directed above, pack them away in salt, and let them remain there about 48 hours, after which wipe dry, string 2 halves on a cord, so that they can be hung over a stick, and smoke in barrel or box, if you have no smoke house (directions how to make a barrel or box smoker are printed in the department of recipes for butchering time), and smoke about 2 or 3 days.—[Mrs. C. B., Minn.

To Remove Skin and Bones from Fish

To remove skin cut off the fins along the back, and then a strip of skin less than ½ inch wide down the full length of the back. Dip the fingers in salt, then loosen skin below the head and draw it off from one side by pulling gently with one hand and pushing with the back of a silver knife held in the other hand. To bone a fish begin at the tail on one side. Slip the knife in between the skin and the bone and carefully cleave the flesh from the bone its entire length.—[J. H.

General Ways of Cooking Fish

Fish may be boiled, baked, broiled, or fried. Red-blooded fish, as salmon, bluefish and mackerel, in which the fat is distributed throughout the fish, is better boiled, not fried in fat, but white-blooded fish, as cod, haddock, and halibut, in which the fat is concentrated in the liver, may be fried or baked. Salmon, which contains a large proportion of fat, is best cooked in boiling water. When the white-blooded varieties are cooked in water they should be served with sauces, and when baked they should be basted often or they will be dry and tasteless. All fish should be thoroughly cooked, but

if cooked too long fish loses it flavor. When boiling fish put it on in warm water, and add 1 teasp salt and 1 tablesp vinegar or lemon juice to each 2 qts water. If the fish were put on in cold water the juices would be extracted, and putting it on in boiling water causes the skin to contract and crack.

Fish, that, when dressed, presents a flat surface, particularly those varieties in which oil is distributed throughout the flesh, as shad, bluefish and mackerel, are very nice broiled over a clear hot fire, but not too hot, or they will become hard and indigestible. Before broiling rub well with butter or oil. Fish may be baked whole or in large thick slices, and white-blooded fish should be basted frequently. Shad, halibut, salmon, bluefish, white fish and bass are very nice when baked. Baked fish is nice stuffed with any preferred dressing, but not too full. Cut gashes in the upper side of the fish and insert strips of salt pork.

Small fish are most suitable for frying. After cleaning, washing and drying, season with salt and pepper, roll in flour, then in beaten egg, and then in bread or cracker crumbs. See that every part of the fish is well covered with the egg and crumbs dressing, which forms a fat-proof covering. The fat should be smoking hot and kept hot until the fish is done. After removing from the frying pan lay the fish on several layers of salted paper, to absorb the fat.—[J. H.

To Freshen Salted Fish

Cover the salted fish with plenty fresh, cold water, and put it on the back of the range to heat very gradually, and when the water is hot, pour it off, put on fresh cold water, and let it heat gradually once more. Then pour off the hot water, remove the skin and bones from the fish, and flake it with the fingers or a fork. Salt fish should never be boiled hard—always let it simmer slowly.—[Mrs. H. L., Va.

Some Codfish Ways

For boiled codfish select a nice thick piece of salted codfish and freshen it according to directions given elsewhere. Cover it for the third time with clear, cold water, and let it simmer slowly 3 or 4 hours, according to the size and thickness of the fish. Serve with butter gravy and baked potatoes. To make codfish balls use the freshened and flaked fish, or some left-over pieces of boiled fish, and mix with the same quantity of potatoes—raw potatoes sliced fine if the fish is raw, or mashed potatoes if the fish is boiled. If raw, boil until tender, then add 1 or 2 well-beaten eggs, a little piece of butter, and a very little cream or milk, with flour enough to shape into small balls. Fry brown on both sides in deep, hot fat. A very nice pudding can be made in the same way, by leaving out the flour and adding a little more eggs and milk.—[E. P., Mass.

Broiled Codfish

Cut one-inch slices from the thick part of the codfish, and soak them in fresh water to remove the extra salt. Boil until half done and then broil over a hot fire. Serve with small cubes of salt pork browned to a crisp. Potatoes "boiled in their jackets" are nice to serve with this fish dinner.—[F. L. R., Ct.

Codfish Loaf

Flake 2 cups cold, boiled codfish very fine. Prepare an equal quantity of highly seasoned mashed potatoes and mix well together while both are hot. Fry 1 tablesp minced onion in 2 tablesp butter until it yellows, then add 1 teasp mustard, a dash of cayenne pepper, and 1 tablesp lemon juice. Stir well, then add this sauce by degrees to the fish and potato mixture. Pour into a well buttered pudding dish, and bake ½ hour.—[L. J. P., Ore.

Codfish with Vegetables

Flake a nice piece of cod, freshened and boiled, put a layer in a buttered pudding dish, then a layer of mashed potatoes, then a layer of mashed parsnips, another layer of fish, and so on until all the fish and vegetables have been used; cover the top with cracker crumbs, dot with butter, pour in a little hot milk, and bake until the top is brown. Serve hot with egg sauce. This is a nice way to use up left-over fish, potatoes and vegetables.—[Mrs. E. F. P., Mass.

Creamed Codfish

To 1 lb codfish, freshened and flaked, add 1 tablesp butter creamed with 2 tablesp flour, 1 pt milk, and 1 cup boiling water. Let simmer slowly and when done serve with mashed potatoes.—[Mrs. H. L., Va.

Codfish Fritters

Boil some freshened and flaked codfish slowly for 10 or 15 minutes, in water barely enough to cover, then strain dry and cool. Make a griddle batter of milk, eggs and flour, with a little salt and baking powder, stir in the drained, flaked codfish, and fry the fritters brown in deep hot fat.—[E. F. P., Mass.

Codfish Soup

To 1 pt strained tomatoes add 1 cup boiled and flaked codfish, 1 qt water, and a lump of butter. Boil 15 minutes, then add scant ½ teasp soda, and while it is foamy, pour in 1 pt scalded milk. Serve at once.—[A. H. B., Mich.

Salt Mackerel

Soak fish in cold water 24 hours, then drain, cover with water, add 1 tablesp vinegar, and boil until tender. Serve on a hot platter with melted butter poured over it.—[Mrs. M. R., N. Y.

Baked Pickled Mackerel

Clean, scrape and wash small mackerels thoroughly. Prepare a mixture of 1 pt salt, 1 tablesp each ground cloves and allspice, 1 heaping teasp pepper and a little ground celery seed. Roll mackerel in this mixture and pack in an earthen pot. Fill with cider vinegar, and bake slowly 4 or 5 hours. The above pickling mixture is enough for 25 small mackerels. This is an especially fine dish to serve in cold weather.—[A. R. W., Mass.

Fried Salt Herring

Wash the salt herrings in clear, cold water, in which a little soda has been dissolved, scrape off the scales, open and clean, and then cut clear down through the backbone. Wash the inside well, then lay the halves, cut side down, in clear water, deep enough to cover, and let them remain there about 12 hours, after which wash again, dry on a towel, sprinkle each piece with black pepper on the inside, fold, dip in cornmeal or flour, and fry over a hot fire in plenty hot lard. Nice served with corn pones or hoe cakes.—[Mrs. H. L., Va.

Pickled Herring

Freshen salted herring in clear cold water about 4 hours, changing water every hour. Cut in pieces of convenient size and put in a jar of vinegar with a few slices of raw onions and some whole spices.—[Miss M. C., N. D.

Baked Pickled Herring

Put a layer of fresh fish in a small, deep baking pan, sprinkle with salt, pepper, cinnamon, cloves and flour, dot with small bits of butter, and so proceed until the pan is full, then cover with good cider vinegar and bake about 3 hours. Can be sealed in air-tight jars, but would keep quite a long time in a cold place, even without sealing.—[Mrs. J. O. W., N. Y.

Fresh Herring with Onions

Prepare and wash the fish, remove heads, tails and fins, cut each fish in halves down the back, remove the bones, and

dry on a clean towel. Cut 2 onions fine and fry them about 4 or 5 minutes in hot drippings, then dip each piece of herring in batter and fry with the onions, adding more hot fat if necessary. Fry about 8 or 10 minutes, then place the fish in the center of a hot platter, arrange the onions around them, and garnish with parsley.—[Mrs. E. P. C., Me.

Directions for Baking Fish with Dressing

Clean, scrape and thoroughly wash the fish, and then wipe dry on a clean towel. Sprinkle the inside of the fish lightly with salt, and fill with a dressing made of bread or cracker crumbs, a little butter or cubes of salt pork fried brown, a little minced onion, and pepper, salt and sage to taste. The flavoring is always a matter of taste. Skewer the fish with wooden toothpicks, or sew up, and put in a baking pan with 1 or 2 cups of water, sprinkle the fish with a little salt and flour, dot with bits of butter, and bake slowly until done, basting frequently. Serve hot. If the fish is large a nice way is to cut several deep gashes on the bias across the top of the fish and insert thin stripes of salt pork or bacon in these gashes. It is sometimes difficult to remove a baked fish from the pan without breaking. A flat piece of perforated tin, put in the pan under the fish, will help to obviate this trouble. —[A. G., Mass.

Shad

To bake a shad follow the directions for baked fish. The roe may be baked in the same pan with the fish. Baste frequently. If the fish is large it is well to rub in and outside with salt, let stand a while, and then wash in clear water.—[A. G., Mass.

Steamed or Baked Halibut

Clean and wash thoroughly and dry with a clean towel. Butter a colander or any perforated dish, put the fish in this and place the colander over a kettle of boiling water. Do not let the fish touch the water. Cover colander closely and steam about 1 hour, or until the fish is done. Turn out on a hot platter, pour melted butter over it, season with pepper and salt, and garnish with slices of lemon. Halibut is also nice baked with half water and half milk, filling the baking pan about ½ inch, dotting the top with butter, and basting often. The gravy in the pan may be thickened with a little flour and served with the fish. Potatoes and lettuce are nice served with any fish.—[Mrs. E. P. C., Me.

Baked Fresh Salmon

When I lived in Oregon a friend showed me how to bake fresh salmon, and I have never tasted anything more delicious. Wash and clean a small salmon thoroughly, in and outside, rub with butter, salt, and pepper, slice 1 onion, and put some of the slices in the fish and over the fish, and then pour 1 pt can of tomatoes over all. Bake in a moderate oven and baste frequently. Turn out on a hot platter and garnish with parsley.—[Mrs. E. G., Mich.

Boiled Fresh Salmon

Clean the fish thoroughly inside and out, put on in boiling water to cover, and add salt and 1 or 2 tablesp vinegar, according to the size of the fish. Serve with an egg or cream sauce. —[E. L., Neb.

Fried Fresh Salmon

Cut fish into slices about ¾ inch thick, dip in salted beaten egg, then in salted cracker or bread crumbs, and fry a light brown on both sides in hot fat.—[E. T., N. Y.

Scalloped Salmon

Drain off the liquor and remove the skin and bones from 1 can of the very best salmon. Pick the fish into small pieces, then add 1 cup cream, ½ cup milk, 2 teasp flour rubbed smooth with 1 tablesp butter, and pepper and salt to taste. Boil until smooth, then fill into patty pans, sprinkle the top with crumbs, dot with bits of butter, and brown in a hot oven.—[Mrs. M. R., N. Y.

Pickled Salmon

For 4 salmons weighing about 3 lbs each allow 4 doz onions and 4 ozs each whole cloves and pepper, and cinnamon bark. Clean the fish thoroughly, salt slightly, and let stand over night. In the morning remove the skin, cut the fish up in pieces of convenient size, put them in boiling hot water, a few at a time, and let cook only a few minutes. Drain and put a layer of the fish pieces in a jar, alternating with layers of onions and spices, until the jar is full. Cover with good cider vinegar, cold, and put on an inverted plate with a weight, cover the jar with paper and cloth, and set away in a cold place. In 2 or 3 weeks the fish will be pickled sufficiently for use.—[Mrs. F. M., Wash.

Salmon Loaf with Cream Sauce

Remove the skin and bones from 1 can of the very best salmon, add ½ of the liquor with the fat skimmed off, 3 well-beaten eggs, scant ½ cup melted butter, 1 cup rolled cracker or bread crumbs, 1 tablesp lemon juice, 2 tablesp tomato catsup, and ½ tablesp finely minced onion. Mix thoroughly and steam 1 hour in well buttered pans, then dry off in the oven about 15 minutes. Serve with the following sauce: Rub 1 tablesp butter and 2 tablesp flour to a cream, add scant ½ teasp salt, a dash of pepper, and 1 pt rich, scalded milk, and cook until smooth. Pour the sauce over and around the salmon loaf, and serve hot. The salmon loaf can be served cold without sauce, garnished with hard-boiled eggs, slices of lemon, and sprigs of fresh parsley.—[Mrs. F. E. A., Wash.

Fish Roe

Wash and handle carefully, so as not to break them, dry on a clean towel, dip in beaten salted eggs, roll in salted cracker crumbs, and fry light brown on both sides in hot drippings. Serve with slices of lemon.—[M. S., O.

Pickled Fish

Prepare and clean the fish, cut in slices, sprinkle with salt, and let stand over night. Next morning drain off the liquid, put the fish in a kettle, add a few whole peppers and cloves, a few slices of onion, and bring slowly to a boil. Let simmer until tender. Can be served hot or cold—we prefer it cold. —[Mrs. H. C. O., Minn.

Fish Chowder

Trim and cut up about 4 or 5 lbs of any fresh fish, discarding bones and skin. Put the bones and skin on in a separate vessel in a little water, and let simmer gently 10 minutes. Cut up ½ lb salt pork, and fry until light brown, then add 2 onions cut in thin slices and cover and cook 5 minutes, after which add 2 tablesp flour and cook 5 minutes longer, stirring frequently. Over this strain the water in which the fish bones were cooked, and add the fish and 1 qt potatoes cut in slices. Season with salt and pepper, and simmer 15 minutes, or until the potatoes and fish are done, after which add 1 pt milk. Let boil up once more, then serve hot with oyster crackers. The milk may be omitted and 1 pt tomatoes used instead.—[N. P., N. H.

About Oysters and Clams

Oysters, which are comparatively easy of digestion, though not very nutritious, are in season from September to May—that is, they are not considered good during May, June, July and August—the months without an "r." After removing from shell, 1 liquid qt contains about 50 small or medium sized oysters. To open oysters push a thin flat knife under the upper valve (the lower valve is deepest), and cut the muscle which holds the shells together. This muscle and the edges of the oysters are tough and indigestible and should be removed. Drain the liquor through a piece of cheesecloth wrung out of clear cold water, and carefully wash the oysters to remove grit or bits of shell. The harder parts of clams when cooked are quite indigestible and if not discarded ought to be chopped very fine.

Better do without oysters or clams than risk buying them canned. Many cases of poisoning have resulted from eating canned oysters or clams that were not strictly fresh. It is safest to buy clams or oysters in the shell, and open them yourself, or have them opened by the dealer. When the shells open themselves the clams or oysters are dead and unfit for use. Clams and oysters should always be washed thoroughly, to free from grit. Long boiling toughens oysters—they should boil only about 1 minute, or until the edges curl. Do not boil them in milk, but add the milk and salt just before serving. Oysters should be served immediately, as long standing toughens them.—[A. G., Mass.

Deviled Oysters

Drain 2 doz oysters, chop fine, and mix with small ½ loaf bread moistened with a little water. Season with salt, black pepper and a pinch of cayenne pepper, 1 tablesp butter, and a little finely chopped parsley. Fill cleaned oyster shells with this mixture, sprinkle with cracker crumbs, and set in a brisk oven to brown.—[Mrs. G. T. D., La.

Pickled Oysters

Wash 4 doz large oysters and wipe dry; strain the liquor and add to it 1 teasp pepper, 2 blades of mace, 1 level tablesp salt, and 6 or 7 tablesp vinegar. Simmer the oysters in this liquor a few minutes, then skim them out and put them in a small jar. Boil the pickle a few minutes longer, skim, and when cold, pour it over the oysters. Have the jar overflowing full, and seal air tight.—[M. P., N. H.

Scalloped Oysters

Have ready a buttered baking dish, some melted butter in a saucer and some fine cracker and bread crumbs mixed. Rinse and drain small oysters, lift each one on a fork, roll first in melted butter, and then in crumbs, and put in the baking dish. Cover the bottom of the dish with oysters treated this way, sprinkle with salt and pepper and a very, very little mace—be careful not to use too much. Fill the dish in this way, and then pour in about ¼ cup strained oyster liquor and 2 tablesp cream. Cover the top with a thin layer of crumbs, dot with bits of butter, and bake in a hot oven about ½ hour.—[M. P., N. H.

Baked Oysters

Wash and drain 1 qt small oysters. Make a sauce of 1 cup strained oyster liquor, ½ cup milk and ¼ cup each butter and flour. Season with 1 level teasp salt, a few dashes of pepper and 1 tablesp grated cheese. Add the cheese after the sauce has cooked 5 minutes, and remove from the fire as soon as the cheese is melted. Parboil the oysters in a little of their own liquor until the edges curl, then put them in the sauce prepared as directed above, turn all into a buttered baking dish, cover with 1 cup fine cracker crumbs, dot liberally with butter, and bake until the crumbs are brown. Parboil the oysters before making sauce, as the extra liquor will be needed.—[M. P., N. H.

Fried Oysters or Clams, and Fritters

Wash, drain and dry oysters between clean cloths. Dip in beaten eggs, then in bread or cracker crumbs, and then in eggs and cracker crumbs again, seasoned with salt and pepper. Fry about 1 minute in deep, smoking hot fat. Drain on soft paper to absorb the grease, and serve at once. To make fritters dip the oysters in a batter made of flour, eggs and a little of the oyster liquor and salt. The oysters should be generously covered with the batter. Fry quickly in deep, hot fat. Clams may be prepared the same way.—[A. G., Mass.

Oyster Stew

To 1 cup strained oyster liquor add ½ cup water, boil and skim, then add ½ teasp salt, ¼ teasp pepper, 1 tablesp butter and 1 tablesp fine cracker crumbs. When it boils add 1 qt oysters and boil 1 minute. Put ½ cup cream in a tureen, pour the boiling oyster stew in this, and serve at once. Do not cook the oysters in milk, as that toughens them.—[E. K., Mass.

Oysters with Macaroni

Break ½ lb macaroni (spaghetti) into 1 inch pieces, and cook in boiling salted water until tender, then drain in a colander. In the bottom of a buttered baking dish put a layer of the macaroni, cover with oysters, and a little of their liquor, sprinkle with seasoning and bits of butter, and so continue with alternate layers of macaroni and oysters until the dish is filled. Pour over all 1½ cups milk mixed with 2 well-beaten eggs, cover the top with bread crumbs, dot liberally with pieces of butter, and bake in a quick oven until nicely browned.—[M. F. S., Mich.

Oyster Pie

Mash 1 qt boiled potatoes, add 1 pt oysters with their liquor, 1 tablesp butter and salt and pepper to taste. Line a pie tin with pastry, pour in the potato and oyster mixture, cover with pastry, and bake in a quick oven.—[Mrs. H. L., Va.

Oyster Omelet

To 1 doz small oysters add 3 or 4 well-beaten eggs, 2 or 3 tablesp milk, and salt and pepper to taste, with fine bread crumbs to thicken. Put in a small well buttered baking dish, dot with butter, bake until browned, and serve at once.—[M. P., N. H.

Clam Pie

Cut salt pork in dice and fry brown. Slice potatoes and onions and boil until tender in milk to cover. Into a buttered pudding dish put a layer of bread or cracker crumbs, then a layer of oysters, a little of the fried salt pork, a layer of the boiled potatoes and onions, sprinkle with pepper, salt and a little mace, and moisten with a little of the clam liquor, strained. Proceed in this way until the dish is full, then cover with a pie or biscuit crust, cut a few slits in the top, and bake in a rather quick oven.—[A. G., Mass.

Clam Soup

Chop 2 doz clams very fine, and drain. Pare and chop fine 3 potatoes and put them on to boil in 1 qt milk, in a double boiler. Rub ½ cup butter and 2 heaping tablesp flour together until smooth and creamy, and when the milk and potatoes have been boiling 15 minutes stir in the flour and butter and cook about 10 minutes longer, after which add the drained clams, season with pepper and salt, and a little finely chopped parsley. Cook 1 minute, and serve at once. This is a very delicately flavored soup, as the clam liquor is not used.—[N. P., N. H.

Clam Chowder

Cut fine 1 lb salt pork and fry a golden brown, then add 3 or 4 qts water, 6 potatoes, 6 onions, 3 carrots, ½ small turnip and ½ small head cabbage, all chopped fine. Let boil about 2 hours, then add about 1 qt tomatoes, 3 or 4 bay leaves, some celery salt or fresh celery, chopped fine, a little parsley and salt to taste. Boil until all the ingredients are well done, then add 1 or 2 qts clams, chopped fine, and a little of the liquor strained. Boil 15 or 20 minutes, and just before serving add 1 qt hot milk, if liked. Serve with crisp crackers.—[A. G., Mass.

Crabs and Lobsters

The natural color of a live, healthy lobster is usually a dark, mottled, bluish green, but in sandy regions sometimes slightly reddish, and when boiled the color of the lobster changes to red. Lobsters are most plentiful during April and May, and the average weight is from 2 to 5 lbs. Lobsters should always be bought alive (unless they are bought ready cooked), and cooked, at once, by plunging as quickly as possible into a large kettleful of boiling and bubbling hot water, head first. Add about 1 tablesp salt, cover the kettle closely, and boil briskly 1 minute, and then simmer gently ½ hour. Hard shell crabs are treated the same way. To dress a crab or lobster remove the shell by cutting with scissors, leaving the white flesh whole, wherever possible, and discarding the intestinal vein and stomach. Lobster or crab meat, cut fine, is nice mixed with an equal amount of cream sauce. Soft shell crabs are usually fried. Dress carefully, dip in milk, season with salt and pepper, roll in flour or bread or cracker crumbs, and fry a golden brown in deep, hot fat.—[A. G., Mass.

Frozen fish should be thawed out in cold water, and then cooked at once.—[A. G., Mass.

Never salt oysters until just before removing from the fire, or they will shrivel and harden.—[S. E. W., O.

The old fish rule is, "Always fry my belly brown before you turn my back down." This a good rule, as the fish will not break in pieces if fried this way.—[Mrs. M. R., N. Y.

It is best to fry fish in pure olive oil, fresh lard comes next, and butter is the least desirable. Lemon juice or slices of lemon are generally served with fish, as the acid corrects and balances the strong, fishy taste.—[Mrs. E. J. G., Mass.

Meat, Poultry and Game

DAINTY cookery can convert the cheaper cuts of meat and fowl that is anything but tender, into wholesome, appetizing and hearty dishes. If the housewife can do this, she has learned the trick of reducing the butcher's bill by half, without stinting the meat supply. Authorities claim that the cheaper cuts of beef when properly prepared are by far more nutritious than the fancy, high-priced cuts. The following recipes include some very economical meat, poultry and game dishes, that sound decidedly "good," and by following the special directions for boiling and roasting, it ought not to be so difficult to get satisfactory results. The various recipes will also be found to be valuable aids in providing welcome variety for the dinner table, and though game is a rarity in most homes, yet these recipes will doubtless be appreciated too, when luck favors the hunter.

General Directions for Boiling and Roasting Meat

If meat is put on in cold water and salted at once the juices will be extracted, and therefore this method should be used only for soups or broths. Putting it on in boiling water will close the pores and form a coating which will help to retain the juices. Salt also helps to extract juices and therefore should not be added until the meat is almost done. Meat for roasting should be wiped dry and put in a hot pan with very hot fat, in a very hot oven, adding salt after the meat is half done. Pot roasts should likewise be put dry into very hot fat and browned on all sides before water is added. When roasting meat the heat of the oven can be slightly decreased after the first half hour. Pot roast should simmer slowly after the first half hour, as quick cooking toughens it.—[A. G., Mass.

Boiled Beef with Dressing

Put a piece of nicely trimmed beef in a kettle, and any preferred dressing, sewed up in a cheese cloth bag. Add boiling water to cover, and boil until the meat is done. Thicken some of the stock with a little flour, and serve as gravy. The

remainder of the stock can be used as a foundation for soup. If the meat is not fat enough add some butter to the dressing, and if the meat will require very long boiling, do not add the bag of dressing until the meat is half done, when salt may also be added. Onion added to the dressing or the liquor improves the flavor.—[Mrs. E. P. C., Me.

Steamed Beef

Trim a nice piece of beef, cut deep gashes into it, and insert strips of salt pork, tie with twine to keep in shape, then put in a lard pail, add 1 chopped onion and a little sage, if liked, but no water. Cover the pail tightly, and put it in an iron pot filled with boiling water, and boil steadily about 3 hours. Then open the pail, season the meat with salt and pepper, and fill nearly full with sliced raw potatoes. Cover the pail again and steam 3 hours longer. If inconvenient to use the top of the stove, the steaming can be done in the oven just as well, where it will only require 5 hours in all.—[Mrs. E. P. C., Me.

To Cook Corned Beef

Wash the meat, and if very salty, soak it in cold water over night, then put it into a pot with cold water to cover, set over a brisk fire, let it come to a boil, remove the scum, and let simmer slowly 3 or 4 hours, according to size. If the water boils away add more boiling water. Cabbage or turnips and potatoes may be boiled with the meat during the last hour. If the meat is to be served cold allow it to cool in the liquor.—[Mrs. E. D., Ida.

Pressed Beef

Cook a cheap piece of beef very slowly until very tender, then let the liquor boil away to a small amount; chop or grind the meat very fine, season well with salt, pepper, and a little sage and summer savory, moisten with the liquor in which the meat was cooked, pack very solidly in jars, and set away to chill. Serve cut in thin slices.—[Mrs. G. W. S., Kan.

Braised Beef

Cut 2 lbs round steak in dice 1 inch square. Put 2 generous slices of salt pork in a kettle and fry brown; then remove the scraps, and add to the hot fat 1 large onion, sliced, and fry until brown, after which add the meat dredged with flour, the brown pork scraps, and enough water to partly cover, and simmer slowly 3 hours. During the last hour season with salt and pepper, and when done thicken the gravy with a little flour.—[Mrs. E. P. C., Me.

Roast Beef

Take a piece of rib or loin, trim and wipe clean with a dry towel, put in a hot dripping pan with a little hot butter or suet, and set in a very hot oven. Remember that the oven must be very hot when the roast is first put in. Baste frequently and when partly done and nicely browned, season with salt and pepper and dredge with flour. Do not salt the raw meat, as that would draw out the juices and make it tough. A roast of about 8 lbs will require about 2 hours roasting. Less would leave the inside too rare and longer roasting would dry it out. When done remove the roast to a hot platter, skim the fat from the gravy in the pan, add about 1 tablesp flour, stir well over the fire, and when browned pour in about 1 cup water. Boil up once and pour in a hot gravy boat.—[Mrs. L. J. P., Ore.

A Quick Way to Roast Beef

Plunge the beef in a kettle of boiling water and boil briskly until almost done. Add salt to taste during the last half hour. Put some butter or drippings in a pan on top of the stove, lift the meat from the broth, drain, and then put it in the pan of hot drippings and brown quickly on both sides. When nicely browned all over, remove the meat to a hot platter, add a little flour to the gravy in the pan, and when brown stir in some of the broth in which the meat was cooked. When boiling beef do not use any more water than is necessary. A nice roast can be prepared in this way in half the time it would take to roast it in the oven in the usual way.—[Mrs. E. M. C., Ill.

Pot Roast (Beef or Pork)

Top or bottom round, or a piece of the chuck is nice for a pot roast of beef. The pot should be no larger than necessary to accommodate the meat, and an iron pot is best. Put some drippings in the pot, and let get very hot. Trim the meat, wipe it clean with a dry towel, and then put it in the sizzling hot drippings, and turn until browned all over. Meanwhile fry some onions brown in a little drippings in a separate pan, and when the meat in the pot is well browned, add the browned onions, ½ or 1 cup boiling water, salt and pepper to taste, and 2 or 3 bay leaves. Cover the pot closely so that no steam can escape, and let it simmer on top of the stove until the roast is nice and tender, turning often and watching carefully, so it does not burn. If the water seems to boil away too rapidly, add a very little more boiling water, whenever necessary. When the meat is done, put on a hot platter,

add a little flour to the gravy, and when this has browned nicely pour in a little cold water, boil up once, and then pour the gravy into a gravy boat. If a slightly sour taste is liked, 1 or 2 tablesp vinegar may be added to the meat while roasting.—[A. G., Mass.

Sour Pot Roast of Beef

Put a piece of nicely trimmed beef in a deep dish, pour over it 1 cup vinegar, and set away in a cold place 3 days, turning and basting the meat with the vinegar frequently every day. After 3 days remove the meat from the vinegar, wipe with a dry towel, cut gashes in the meat and insert strips of fat bacon rolled in a mixture of salt, pepper and ground cloves. Put some butter or drippings in an iron pot, and when hot put in the beef, dredged with flour, and brown nicely on all sides; then add about 2 cups boiling water, 2 carrots and 2 onions cut in pieces, 1 teasp whole pepper, 1 blade of mace, a small piece of lemon peel, and salt to taste. Cover closely and let simmer gently until the meat is tender, then take out the meat and vegetables, strain the gravy, return to the fire and thicken with a little flour. Put the meat on a platter, pour over 1 or 2 tablesp of the gravy, and garnish with the onions and carrots. Serve remainder of gravy in a boat.—[S. E. W., O.

To Fry or Broil Steak

Beefsteak should be cut thick. If you have any well-founded suspicion that it is not tender, lay it out on a clean table, and pound it hard on both sides with the side of a wooden potato masher. Have the frying pan very hot, put in some drippings, or butter, and when this is hot, put in the steak, and keep on moving it around, but do not prick with a fork, as this would cause the juices to run out. When brown on one side turn and brown on the other. The fire must be hot, for if steak is not fried quickly it will be tough. Put on a hot platter, add a very little hot water to the gravy in the pan, pour over the steak, season with salt and pepper, and serve at once. To broil steak have a nice clear fire of red coals, and turn steak often until a nice brown on both sides. Put on a hot platter with butter and season with salt and pepper. Never add salt to steak while frying or broiling.—[A. G., Mass.

Hamburg Steak (Beef or Pork)

Use clear beef, beef and pork mixed, or clear pork, allowing ¼ part fat to ¾ part lean. Chop or grind, season with a little chopped onion, or onion juice, add pepper and salt to taste, shape into small, flat cakes, and fry brown on both sides in hot butter or drippings.—[M. A. M., Ind.

Beefsteak Roll

ake round steak cut about ¾ inch thick, trim off the fat, spread thickly with a nice dressing, adding some finely minced onion if liked, roll up, and tie securely with a string, or fasten with skewers. Put in a hot dripping pan with hot drippings, on top of the stove, and turn the roll until well browned on all sides, then pour in about 1 pt boiling water and 1 tablesp vinegar, season well with salt and pepper, cover closely, and let simmer on back of stove about 3 hours, by which time it will be nice and brown and tender. Thicken the gravy with a little flour, and serve with the meat. Nice sliced when cold. Can be roasted in the oven, if preferred.—[N. S. C., Cal.

Dried Beef with Milk

Put butter the size of an egg into a skillet and let brown, then add dry beef, sliced and pulled into small pieces, let fry a few minutes, then add 1 cup water, let boil a few minutes, then add 1 qt milk, and when this comes to a boil stir in 3 tablesp flour mixed to a smooth paste with a little milk. This is a very nice breakfast dish in winter time.—[Mrs. W. W. P., Okla.

Hungarian Goulash

Put butter size of an egg in a deep spider, add 2 slices fat bacon, 3 or 4 slices onion, a little pepper, and when smoking hot add steak cut in small pieces. Fry until nicely brown, then add water enough to cover, and 1 tablesp lemon juice. Cover closely and let simmer until tender. Thicken the gravy with a little flour. If wished, potatoes and tomatoes cut in small pieces may be added the last half hour. Goulash should be quite hot with pepper.—[S. E. W., O.

Stewed Liver

Parboil the liver in salted water and when tender cut into small squares. Thicken 1 qt milk with 2 tablesp flour, add butter size of an egg, and salt and pepper to taste, then put in the pieces of liver, let boil up once more, and serve on hot buttered toast.—[E. P., Mass.

Fried Liver (Sour)

Fry liver and bacon until nicely brown, then put on a warm platter and fry some onions in the remaining fat, and when brown add ¼ cup vinegar, ½ cup water, and salt and pepper to taste. Let come to a boil, then thicken with a little flour, let boil a few minutes, pour over the liver and bacon, and serve. Heart may be sliced and prepared in the same way.—[Mrs. L. D., Col.

Liver Loaf

Boil 1 lb liver until tender, chop fine; mix with 2 well-beaten eggs, add 4 boiled and chopped potatoes, a small piece of chopped salt pork, fried half done, butter the size of a walnut, and salt, pepper and sage to taste. Form into a loaf, sprinkle with bread crumbs, and bake. Can also be shaped into small cakes and fried.—[Mrs. J. A. W., Mo.

Fried Tripe

Cut the tripe in pieces, dredge with flour, roll in salted, beaten egg, then dredge with flour again, and fry in hot drippings, rough side down, and when brown turn and brown the other side. Another way is to put the tripe in a dish in the oven for 10 or 15 minutes, then dry in a cloth, dip in flour or cornmeal, and fry quickly in hot drippings.—[F. M. W., N. H.

Stewed Haslet

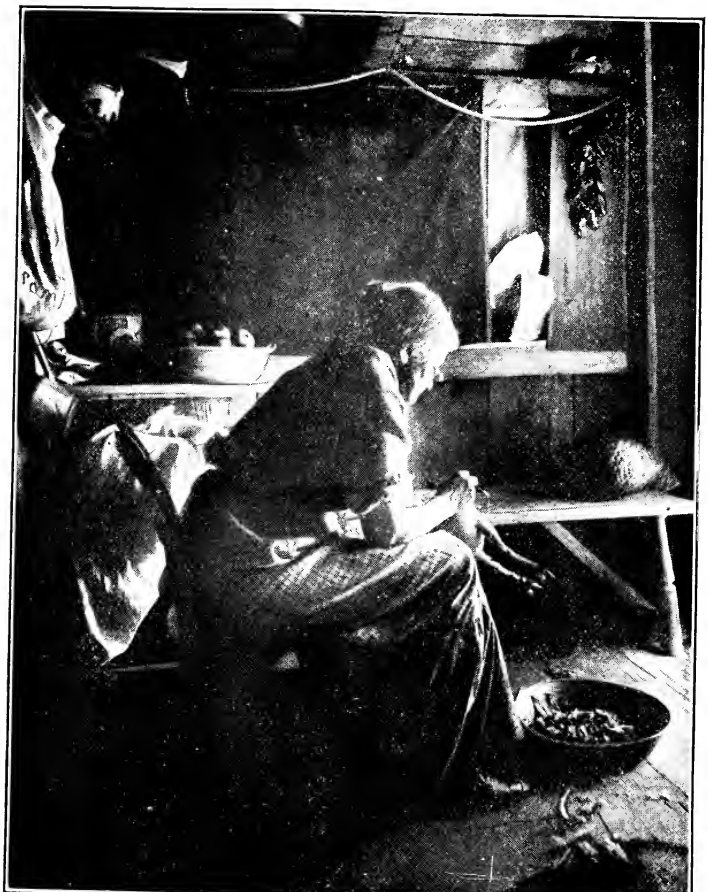
Clean and trim, and boil the haslet ½ hour in salted water, skimming often. When done, drain and cut in small pieces, add more than enough water to cover, with 1 or 2 tablesp butter and some sliced onions and potatoes, also salt and pepper to taste. When done, thicken the gravy with a little flour.—[Mrs. H. L., Va.

Baked Heart

Use either beef or pork heart. Clean thoroughly, cut out all the clots of blood and stringy parts, soak in salt water 2 or 3 hours, then drain and put in a kettle with plenty of water, a piece of suet the size of an egg, salt and pepper to taste, and let boil until tender. Make a dressing moistened with the water in which the heart was boiled, and fill the opening of the heart, then put in a deep pan, and if any of the dressing is left over, place it around the heart, and bake until brown, turning and basting often, using the water in which the heart was boiled.—[Mrs. J. H. S. Mich.

Deviled Heart

Cook veal heart until tender, chop or grind fine, mix with ½ the quantity of bread crumbs, season with salt, red pepper, sage, and a little grated nutmeg, put a layer in a buttered baking dish, moisten with the liquor the heart was boiled in, sprinkle with bread crumbs, dot with butter, and bake about ½ hour.—[L. E. M., Mich.



PLUCKING BIDDY FREE OF FEATHERS.

SCALDING AND PICKING THE TURKEYS.

Meat Loaf (Beef, Pork, or Veal)

Grind or chop 3 lbs round steak and ¼ lb beef suet, add 1 tablesp salt, 1 teasp pepper, 2 or 3 well-beaten eggs, a very small chopped onion, 8 tablesp fine bread or cracker crumbs, and 1 cup milk. Mix thoroughly, shape into two loaves, roll in bread crumbs, dot with bits of butter, and bake 1 hour, basting often. This recipe may be varied by combining ¾ beef with ¼ pork, omitting the suet, and using less eggs when the pork is used. Veal loaf is also nice, with ¼ part pork, which may be either fresh or salt. If the onion taste is not liked omit these, and flavor with a very little nutmeg and cloves. Instead of milk, water can be used, and instead of shaping into large loaves, make into small rolls or balls and either bake or fry them. The gravy in the pan should be thickened with a little flour and served with the meat.—[Mrs. L. P., Ore.

Mutton with Cabbage and Potatoes

Cut mutton in small pieces and put on with cold water enough to cover, add 1 small head crisp, tender cabbage, cut in small pieces, pepper and salt to taste. Half hour before serving add potatoes. Boil until all is tender, strain and thicken the gravy with a little flour.—[Mrs. E. O. B., Minn.

Stewed Mutton and Corn

Wash and cut mutton in small pieces and put in a stew pan with 1 or 2 chopped onions, and water to cover. When the liquid has boiled down about one-half, add 1 qt hulled corn and 1 pt strained tomatoes, with salt and pepper to taste, and stew about ¾ hour longer.—[C. J. M., Neb.

Roast Fillet of Veal

Remove the bones and fill in with a dressing seasoned with salt and pepper, parsley and thyme. Bake in a hot oven, allowing 20 minutes for every lb veal. Baste with dripings—any fat except salt pork. When done thicken the gravy with a little flour.—[S. B., N. Y.

Veal with Pork

Put slices of fat salt pork in a frying pan with just water enough to cover and let come to a boil, then drain the water from the pork, return it to the fire, put slices of veal on top of the pork, dust with salt and pepper, and fry slowly, turning often until both are nicely browned. The flavor of both meats is improved by this combination and method of cooking.—[Mrs. A. B. W., N. Y.

Jellied Veal

Boil a lean piece of veal in water enough to cover, until the bones separate from the meat. Cut the meat in small pieces, boil the liquor down to about 1 pt, add to it ½ box clear gelatine, soaked about 10 minutes in a little cold water, ½ teasp celery salt, ¼ teasp cayenne pepper, 1 level teasp mustard, and the juice of 1 lemon. Let boil up a minute, then strain over the meat, put in a mold, and let stand over night to get cold. Slices of hard-boiled eggs can be put in with the meat. When hard, turn out and serve cut in slices.—[Mrs. A. B. W., N. Y.

Roast Loin of Pork

Separate each joint of the loin, make an incision in the thick part of the pork, and fill with a dressing mixed with some chopped suet and seasoned with onions and spices to taste. Bring the edges of the meat together and sew them up, then wrap the meat in a well greased sheet of white paper, tie up with twine, put in a dripping pan, place in a hot oven, and baste often with the grease which will melt from the roast. Bake about 20 minutes for each pound of pork.—[Mrs. R. F. K., Ia.

Fried Pork Tenderloin

Cut the tenderloin in 1-inch slices, pound with a potato masher, sprinkle with salt and pepper, roll in beaten egg, then in cracker crumbs, and fry a nice brown in plenty hot drippings, or butter. Tenderloin is too dry for boiling, and if roasted should be basted frequently.—[Mrs. M. M. B., Mo.

Mock Birds (Pork)

Spread any preferred dressing on thin slices of lean, boiled salt pork, fasten the ends together firmly with wooden toothpicks, brown these rolls in a pan, and then remove to a platter. Add to the fat in the pan some finely minced onion and a little flour, and when brown add some water and pepper to taste, and return the stuffed rolls to this gravy, and let stew about 2 hours.—[Mrs. C. J. M., Neb.

Fried Salt Pork

Cut salt pork in slices and let soak over night in buttermilk or sour milk. Next morning drain off, roll in corn meal, and fry brown on both sides, in hot drippings.—[Mrs. E. G. S., N. Y.

Salt Pork with Vegetables

Soak a piece of salt pork in water over night. In the morning put on with clear cold water, and add some carrots, turnips, rutabagas, and potatoes, cut in pieces, also a few pieces of celery stalks or root. Let boil until the water has reduced and the meat and vegetables are done. Instead of salt pork a piece of bacon or a ham bone may be used.—[Mrs. E. O. B., Minn.

Salt Pork with Dried Apples

Wash a piece of nice salt pork, and put in a kettle with cold water enough to cover, then add some washed, dried apples, cover closely, and cook slowly until done. After you have tasted this once you will surely call for more.—[E. K. D., N. Y.

Mexican Chili Pork

Cut 1 lb bacon in small dice and fry brown, then add 9 onions, cut fine, and fry with the bacon until done, but not brown, then add 1 qt each tomatoes and baked beans, salt to taste, and plenty of pepper. This is very good and improves with each warming up.—[Mrs. H. G., Neb.

Baked Ham

Wash and scrape the ham and trim. Make a dough of flour and water and ½ cup syrup, roll out ½ inch thick, and cover the ham with this, being careful to cover all parts. Put in a hot oven to brown, then decrease the heat, and bake slowly till done, basting often. It will take from 4 to 6 hours, according to the size of the ham. When done remove the crust. This is a much better way than boiling.—[Mrs. S. B., Tex.

Boiled Ham

Soak smoked ham over night in cold water and the next morning scrape it until you are sure it is thoroughly clean, trimming off any blackened parts. Put in a kettle of boiling water, cover closely, and boil gently until done. It will take from 4 to 6 hours, according to the size of the ham. When done remove from the water, pull off the rind, score the fat side criss-cross, insert a whole clove into each square, place in a baking pan in a very hot oven, and leave there until the fat is nice and brown.—[A. G., Mass.

To Fry Ham

Cut ham in slices ¼ inch thick, pour boiling water over them, let them stand a few minutes, then drain, roll in flour or cornmeal and fry slowly in hot drippings until a light brown on both sides.—[Mrs. F. H., Mo.

Creamed Shredded Ham

Thicken 1 cup milk with 2 teasp flour, add butter size of egg, 2 well-beaten eggs, salt to taste, let boil a few minutes, then add bits of finely shredded lean ham. Serve with baked potatoes, or pour over buttered toast.—[E. P., Mass.

Potted Ham

Allow 1 qt lean ham and ½ pt fat, chop or grind very fine, add 1 teasp ground mace, ½ teasp nutmeg and allspice, and a little pepper. Mix thoroughly, pound to a paste, pack in small jars, cover with melted lard, and store in a cool place.—[N. S. C., Cal.

A Favorite Dutch Dish

Boil a good sized ham bone in about 1 gal water for several hours. Water in which the ham was boiled (if the ham was scraped nice and clean) can be used. When done, take out the ham bone, and when the water is cooled, add to it 1 qt dried apples, and let them soak until they have softened. This should be done the evening before the dish is wanted, and the same evening a new baking of bread should be put to rise. Next morning put the pot of ham bone liquor and soaked apples over the fire, and as soon as it boils, break off little pieces from the raised bread dough, size of a walnut, drop into the boiling liquor and boil till the apples and bread dumplings are done. Serve hot.—[Mrs. H. L., Va.

Sausage Fritters

To ½ pt sour milk or buttermilk, add ½ teasp soda, ½ teasp salt, and flour enough to make a moderately stiff batter. Dip squares or cakes of sausage meat in this batter, and fry brown on both sides. Another way is to mix the sausage meat with the batter and drop by spoonsful into hot drippings.—[Mrs. J. W. K., Tenn.

Crust for Meat Pie

To 1 pt sifted flour add 1 teasp salt, 2 teasp baking powder, 2 tablesp butter or lard, and milk enough to make a soft dough. Cut 3 or 4 holes in the top crust, and insert in each a small buttered paper tube or cone, to permit the steam to escape.—[Mrs. M. E. R., Wis.

Crust for Pot Pie

To 1 qt flour add 1 teasp salt, 4 teasp baking powder, and milk enough to make a stiff batter. Drop batter by spoonsful into a pan of flour, roll around in the flour, pat into shape with the hands, and when the meat is nearly done, drop these bits of crust into the kettle. The liquid should be boiling briskly. Cover and cook ½ hour. The covered kettle may be transferred from the stove to a hot oven, as soon as the crust is put in and if the kettle is not too full, it will not boil over, and the crust will not be heavy.—[Miss G. R., N. Y.

Meat Pie

Use any remnants of left-over beef, pork, veal, lamb or mutton and left-over potatoes ot equal quantity, or take small pieces of fresh meat and raw potatoes, and boil them together until tender, seasoning with salt and pepper to taste. Let the gravy boil down some, and thicken with very little flour. Line a deep pie pan with a short biscuit or pie crust, rolled out about ¼ inch thick, put in the meat and potatoes with the gravy, cover with a top crust, in which several slits were cut to allow for the escape of steam, pinch the edges together, and bake until a nice brown. Do not put too much gravy in the pie, but if there is any left over, serve it separately with the pie. If onions are liked, boil this with the meat and potatoes.—[Mrs. J. H. S., Mich.

Veal Pot Pie

Cut 2 lbs veal in small pieces, and put over the fire with 2 qts cold water. Bring to a quick boil, then move to the back of the range and simmer slowly until tender, adding salt when nearly done. Half hour before serving drop some dumplings into the boiling broth, cover and boil 20 minutes. Add a lump of butter to the gravy and if it is too thin, thicken it with a little flour.—[Mrs. E. P. C., Me.

Salt Pork Pie

Slice ¾ lb salt, lean pork, freshen, and fry brown. Pare and cut into thick slices 2 qts potatoes and 1 qt onions, and put in the kettle with the fried meat, adding 2 qts boiling water. Let this boil while you prepare a crust. When the potatoes and onions are partly done, thicken with 2 tablesp flour, and pour into a pudding dish. Cover with the crust, and bake until done.—[G. C., Wis.

Chicken or Meat Pie

Bits of left-over meat or poultry can be made into appetizing pies. Cut the meat in small pieces, and mix with gravy, or, if you have no gravy, make some by frying onions brown in drippings, and thickening with flour, adding a very little water. Put the meat and gravy in a pudding dish, and cover with mashed potatoes an inch thick. Moisten the top slightly with milk, dot with bits of butter, and bake until brown. Serve hot.—[Mrs. S. C. P., Mass.

Mock Chicken Pie

Pare and slice 1 qt potatoes and 3 onions, add 2 tablesp butter, and 1 teasp each sage and salt. Cook until tender in plenty water, then drain and put the liquid in a basin to keep hot. Put the potatoes and onions in a well buttered dish, slice 6 hard-boiled eggs on top, moisten with a little of the potato liquid, cover with a rich biscuit dough, and bake. The potato water may be thickened with a little flour, and served with the pie.—[Miss E. I. B., Cal.

Ham Pie

Boil slice of lean, cured ham or shoulder about 1 hour. Line a buttered pan with biscuit dough, put in a layer of the cooked meat, season with pepper, scatter a few dumplings of the dough over the meat, pour over some of the water the ham was boiled in, then another layer of meat and dumplings with some more of the meat liquor, and then break in as many eggs as you have people to serve, or as many as you can spare. Put on the top crust, bake, and when nearly done pour in about 1 pt sweet milk, and finish baking.—[Mrs. H. A. B., Mont.

Baked Hash

Take pieces of left-over cooked or roasted meat and potatoes, chop coarsely, and season with salt, pepper and onion juice. Butter a pudding dish, cover the sides and bottom with bread crumbs, put in the meat and potatoes, add some left-over gravy, or hot butter and water, cover with crumbs, dot with bits of butter, and bake about 20 minutes. If no cold boiled potatoes are at hand, chop some raw potatoes and onions, put in the pan with a little water, salt and pepper, cover, and simmer until done, then add the meat and pour into the pudding dish.—[A. G., Mass.

India Curry with Rice

Cut onions in rings and fry brown in butter; when brown take out the onions, and fry pieces of meat, fish, game, or

poultry in the same fat, adding a small piece of garlic, a little coriander seed, and 1 heaping teasp curry powder. Let simmer 1 minute, stirring all the time, then add a little hot water and let simmer 1 hour over a slow fire. Adding an apple cut in pieces is a great improvement. Put 1 cup rice over the fire with 3 qts water, and when tender, drain through a colander. Pour a pt cold water over the rice in the colander, shake well, and when thoroughly drained, serve hot with the curry. The water that the rice was boiled in makes good starch for clothes, or with a little lemon juice and sugar makes a good drink for invalids.—[Capt. A. H., N. J.

To Pick and Clean Poultry

For market, dry picking is the best way—that is, pulling out the feathers immediately after killing, while the poultry is still warm, but for home consumption, the scalding method is the quicker and easier. After killing dip in scalding hot water and move about for a few minutes, then pick as quickly as possible. Ducks should be scalded a little longer and then wrapped in canvas or any close cloth, to steam about 5 to 10 minutes, after which the feathers can be easily pulled. The hairs should be singed off by holding and turning the poultry in the flames of a lighted twist of paper, or some burning alcohol. Wash thoroughly and dry, and then lay on several folds of paper, and clean at once. The quicker poultry is cleaned, the better, but it is best not to cook it until 24 hours after killing.

After singeing, and before drawing, pull out all pin feathers, then cut off the head, and next cut through the skin around each leg, about 1½ inches below the first leg joint, being careful not to cut tendons. Place the leg with the cut over the edge of a table, press downward to snap the bone, then take the foot in the right hand, holding the bird firmly in the left hand, and pull off the foot, and with it the tendons. Make a lengthwise cut through the skin just below the breast bone, large enough to admit the hand, and remove the entrails entire, by first carefully loosening them all around, and then bringing the hand forward, grasping the entrails firmly, and with one pull drawing them out. The lungs and kidneys, on either side of the back-bone, should next be removed, and then the wind-pipe and crop, close to the skin of the breast, by inserting two fingers under the neck skin. Draw down the skin and cut the neck off close to the body, leaving on enough skin to close up the opening after the crop is partly filled with a little dressing. The giblets (gizzard, heart and liver) should next be carefully separated from the entrails, being careful not to break

the gall bag attached to the liver, the bile from which would impart an extremely bitter flavor to any parts it came in contact with. Then wash the bird thoroughly in and outside, rub with salt, and let hang in a cool place over night.—[A. G., Mass.

Steamed Fowl

Dress a 5 or 6 lb chicken, wash and dry thoroughly, and rub with salt and pepper, in and outside. Place an onion and a bay leaf inside, and put the fowl into shape the same as for roasting. Sprinkle a clean towel with flour, wrap it about the fowl, pinning closely, and then place it, back down, in a steamer, and steam continuously 2 or 3 hours, according to its age and size. Serve with currant or cranberry jelly.—[Mrs. E. D., Ida.

Fried Chicken

Dress a young chicken, cut off the legs, wings and neck, and then cut down the back bone, and press the body open, breaking the breast bone by pounding lightly. Boil the legs, wings, and giblets in water enough to cover, and when tender add salt and pepper to taste, and 1 tablesp flour mixed with 1 tablesp butter. This will answer as a dressing for the fried chicken. Dip the body of the chicken in corn meal and fry brown in hot drippings.—[Mrs. H. L., Va.

Pickled Chicken

This is a nice way to prepare old and tough chicken. Clean and joint and soak in cold salted water several hours, then put on with fresh water and salt, 2 or 3 sliced onions, 2 or 3 bay leaves, ½ doz whole allspice, and when nearly done add enough vinegar to make it quite sour to taste. Let boil until done, then pour into a crock. There should be enough liquid to cover the fowl. Let stand over night. When cold the liquid will be jellied.—[Mrs. G. A., Minn.

Scalloped Chicken

Dress and joint the chicken, sprinkle with pepper and salt and place in a pan with butter size of an egg, and milk to cover. Bake until tender. If the milk boils away add more milk, or hot water. Thicken the milk gravy with a little flour just before serving.—[C. B. O., Kan.

Smothered Chicken

Dress and joint a young chicken, sprinkle with salt and pepper, roll in flour or corn meal, place the pieces closely in

a bread pan, half cover with cold water or milk, and if the chicken is not very fat add lumps of butter or some thick slices of fat bacon. Bake until done. When one side is brown, turn to brown on the other side, and when nearly done put a 2-inch square of biscuit dough on top of each piece of chicken, return to the oven, and bake until a nice brown. When done, remove the chicken with crust to a hot platter, add 1 cup rich cream to the liquor in the pan, thicken with a little flour, let boil up, and serve with the chicken.—[Mrs. M. M. B., Mont.

Pressed or Potted Chicken

Dress and joint a chicken, and boil in water enough to cover, until the meat slips from the bones. Drain off the liquor, remove the bones, and cut the meat in small pieces, but do not chop fine, and season with salt and pepper. Boil the broth down to 1 pt, put a layer of meat in a mold with some slices of hard-boiled eggs, then more chicken and eggs, seasoning to taste, then pour in the broth, and set away to get cold. Another way instead of boiling down the broth, is to thicken it with bread crumbs, or 1 tablesp clear gelatine dissolved in a little hot water.—[K. S., Ia.

Chicken Fricassee

Dress and joint a chicken, and let it simmer slowly, closely covered, in 1 qt hot water, with 2 stalks celery, 1 bay leaf, 1 slice of onion, salt and pepper to taste, and a pinch of curry. When the chicken is tender, remove from the liquid and place on a hot platter. Stir into the liquid 1 beaten egg, ½ cup cream, or 1 tablesp butter, and 1 tablesp flour, and let boil up, then pour over the chicken and serve hot. The platter may be garnished with a border of hot mashed potatoes, and edged with parsley.—[Mrs. E. J. G., Mass.

Chicken Soup with Dumplings

Dress and cut up a chicken, and put on to boil in plenty of cold water, adding salt to taste. Let boil long and slowly, and about one hour before serving add 1 pt carrots, peeled and sliced fine, and ½ hour later 1 qt potatoes, peeled and sliced also, an onion, if liked, and ¼ hour later dumplings made as follows. Put ½ cup butter in a frying pan and when hot add ½ cup flour, and let cook about 10 minutes, stirring vigorously, but do not let it brown. Then add some of the chicken broth, a little at a time, to convert the mass into a smooth ball which will free entirely from the pan. Remove from the fire, and when cool add 1 or 2 beaten eggs, and mix well. Drop into the boiling soup by spoonsful and boil steadily about 15 or 20 minutes.—[Mrs. A. P., Neb.

Hot Tamales

Boil a chicken until very tender, remove bones and chop meat fine. To each lb meat add 1 medium sized tomato and onion chopped fine, salt and red pepper to taste, and moisten to the consistency of mush with the chicken broth. Heat the remainder of the liquor to boiling, stir in cornmeal to make a little stiffer than ordinary mush, and cook thoroughly. Take nice, fresh corn husks and soak in warm water until soft. Then spread a half-inch layer of mush on each husk, and put a good spoonful of the meat mixture on that, and roll up so that the meat is covered by the mush and the whole is nicely wrapped in the husks. Turn in the ends and tie tightly with twine, and steam ½ hour. Serve in the husks. Nice tamales can be made in the same way with either fresh beef or fresh pork. The neck of beef is best, as it has the right proportion of fat and lean, and the shoulder of pork is good, adding a little more fat to it.

Fried Guinea-Hen

Select a nice, fat guinea-hen weighing about 3 lbs, clean and wash thoroughly in cold water, and put in a kettle over the fire with scarcely enough cold water to cover, adding 1 teasp salt and 1 tablesp vinegar, after the hen has boiled 1 hour. When tender joint and cut in pieces of convenient size, and fry brown on both sides in butter. Remove from the frying pan to platter, add 1 cup thick sweet cream to the gravy in the pan, season to taste, let boil up, and serve.—[Mrs. C. E. D., N. Y.

Roast Turkey

Having properly dressed and stuffed the turkey, rub entire surface with salt, spread breast, wings and legs with butter, rubbed until creamy and mixed with flour, and dredge bottom of pan with flour. Place in hot oven, and when flour on turkey begins to brown, reduce heat, baste with fat in pan, and add 2 cups boiling water. Continue basting every 15 minutes until turkey is cooked, which will require about 3 hours for a 10-lb turkey. For basting, use ½ cup butter melted in ½ cup boiling water in which the giblets were cooked, and after this is used baste with fat in pan. During cooking, turn turkey frequently, that it may brown evenly. To prepare gravy: As soon as turkey is removed from pan pour off liquid, from which skim 6 tablesp fat, return fat to pan, brown with 1 or 2 tablesp flour, and pour on gradually the remaining liquor, to which the giblets, finely chopped, have been added, and cook 5 minutes. Remove string and skewers from turkey, and garnish with parsley or celery tips before serving.

Roast Goose

Dress and wash thoroughly, and half fill with a dressing prepared as follows: Boil and chop fine 1 doz onions and mix well with an equal quantity of bread crumbs; add 1 teasp sage, salt, and 1 level teasp pepper. Bake in a hot oven, basting frequently. When done skim the fat from the gravy in the pan, add the liquid from the boiled giblets, and also the giblets chopped fine, thicken with a little flour, and season o taste. Serve goose with apple sauce.—[S. B., N. Y.—A very nice dressing for goose is boiled sauerkraut, seasoned with pepper.—[Mrs. J. H., Minn.

Boiled or Roasted Duck

A delicious flavor is imparted to boiled duck by boiling with it 1 large onion, 1 tablesp vinegar, and about ½ teasp sage, besides salt and pepper. When tender, remove the duck, boil down the liquor, skim off the fat, thicken with a little flour browned in a pan with some butter, return the duck to the gravy, and let simmer a few minutes. To roast, if the duck is very fat or old, parboil it first, with a pinch of baking soda, then stuff with any preferred dressing, (the English use raisins, prunes or apples in the dressing), pin a few thin slices of salt pork across the breast with wooden toothpicks, and baste often. Onions, sage and salt pork combine very nicely with the duck flavor. Another nice way is to joint, season with salt, pepper and sage, roll in flour, and put in layers in a small pan, with minced onion and bits of butter between, ending with a layer of onions, bread crumbs and butter. Then fill the pan half full with water or milk, cover closely, and bake about 2 hours, removing the upper pan during the last ½ hour, to brown nicely.—[A. G., Mass.

Baked Jack Rabbit

If "jack" is old, after dressing, parboil for 3 to 5 minutes, adding about 1 teasp soda to the hot water, and then drain. Fasten slices of salt pork across the back of the rabbit, with wooden toothpicks. This imparts a good flavor and prevents the drying out of the meat. Season and dredge well with flour, and put a few bits of butter around the rabbit in the pan, adding a very little water, and about 1 tablesp vinegar. Baste often. When done thicken the gravy with a little flour.—[Mrs. W. H., Kan.

Curried Rabbit

Wash and joint the rabbit and dredge each piece with flour. Put the good trimmings and a few scraps of meat

with 2 large onions, 1 carrot, sliced, a small pinch of herbs, 6 pepper corns, and 1 tablesp curry powder in a saucepan with enough cold water to cover, and simmer for 1½ hours, and then strain off the liquor. Fry 1 small minced onion a light brown in 1 tablesp drippings, add 1 tablesp curry paste, and stir over the fire about 10 minutes, then add the stock, and when it has come to a boil, draw it to the side and let it simmer. The sauce may be thickened with a little flour. While this is simmering prepare the rabbit as follows. Fry the flour-dredged joints brown in a little drippings, with 1 onion, then add to the curry sauce, and let stand on the back of the range to simmer very slowly about 1 hour. Just before serving add a little lemon juice, and pepper and salt to taste, and serve hot, with boiled rice and red currant jelly.—[M. L. D., Scotland.

Stewed Rabbit

Dress and clean a couple of young rabbits, joint them, and put into a stew pan with 2 large Spanish onions, cut small; add enough milk to cover, season with white pepper, cover closely, and stew very slowly until tender, then season with salt, add butter to the gravy, and thicken with flour. If any of this dish is left over dip each piece in beaten egg, roll in bread crumbs or cornmeal, season with salt, pepper and a little grated lemon rind, and fry in hot drippings until nicely browned on both sides. Serve hot with the gravy seasoned with lemon juice and cayenne pepper, or a little catsup. Young rabbits are also nice cooked with green peas. Joint and put in a stew pan with a slice of lean ham, cut in small pieces, 1 tablesp butter, 1 or 2 spring onions, a small sprig of parsley, and 1 qt fresh green peas. Dredge in some flour, pour in a little milk, and let come to a boil, then draw to the back of the stove and let stew slowly until rabbit and peas are tender. Just before serving season with salt and a very little sugar.—[M. L. D., Scotland.

Baked Coon

The raccoon which makes free with the farmer's corn gets very fat in the fall, on corn, apples and clover, and makes delicious eating, though often thrown away because of the prejudice that many people have against wild meat. First skin the coon carefully, then remove the layer of fat, which is often an inch thick, right under the skin. This fat would give the meat a disagreeable, oily taste, if left on, but it is nice and white, and can be tried out the same as leaf lard, and used for soap. Thoroughly wash the dressed coon in cold water and soak over night in cold water with 1 tablesp salt added to each gallon water. Bake the same as veal.

If the coon is old, as shown by large size, dark meat, and stiff hard bones and joints, it should be parboiled from 1 to 2 hours, before roasting.—[I. R. N., Me.

"'Possum and Sweet 'Taters"

Pour a large kettleful of hot water in a convenient vessel, add a small shovel of ashes, and then put the 'possum in this, but do not have the water as hot as for scalding chickens. Turn the 'possum around until the fur is loosened, and you will have no trouble in skinning him perfectly clean. Remove head, feet and entrails, wash thoroughly in cold water, salt in and outside, and let hang over night. In the morning wash again and put in a baking pan with a little water. Cover closely with another pan, and put it over the fire. When tender remove the top pan and put the 'possum in the oven to brown. Dust with black pepper and baste with lard. While it is baking, peel potatoes, cut them in thick slices, and put them in a skillet over the fire with salt and a little water and lard. Cover, and let steam until tender. By that time the 'possum will be nicely brown. Turn the prepared potatoes over him, return to the oven, and when nicely brown, put the 'possum on a platter, arrange the potatoes around him, and serve.—[Mrs. S. J. S., Ala.

Fried Venison with Gravy

Cut venison into medium thick slices, hack it criss-cross with a butcher's knife on both sides, roll in flour, sprinkle with salt and pepper, and fry in hot drippings until evenly browned on both sides. Put the steak on a warm platter and add ½ cup milk and cream mixed to the gravy in the frying pan and a very little flour to thicken slightly. Let boil up once, and then pour over the steak, and serve at once.—[Mrs. B. H., Ore.

Bread Dressing

To 1 qt bread crumbs add 1 onion, chopped fine, salt, pepper and sage to taste, 1 or 2 beaten eggs, and fatty meat liquor to moisten.—[Mrs. W. H. B., Cal.

Oyster Dressing

Mix together 1 qt stale bread crumbs, 1 pt finely chopped oysters, 1 beaten egg, 2 tablesp melted butter, 1 teasp herbs, and milk enough to moisten.—[Mrs. J. C. R., Ind.

When roasting beef or pork, add some thick slices of raw carrot. They impart a delicious flavor to the meat and gravy.—[Mrs. B. L. G., Ore.

Sauces for Meat, Poultry and Game

Some Appropriate Combinations

Roast pork with apple sauce.
Roast lamb with mint sauce.
Roast beef with horseradish, piquant or Flemish sauce.
Roast mutton with stewed gooseberries.
Roast chicken with currant jelly.
Roast goose with apple sauce.
Roast turkey with cranberry, chestnut, grape or plum sauce.
Roast duck with olive sauce.
Roast venison with currant jelly.
Boiled mutton with caper, or horseradish sauce.
Boiled turkey with oyster, celery or mushroom sauce.
Boiled venison with currant-bread sauce.
Broiled steak with mushroom, or hot horseradish sauce.
Broiled mackerel with stewed gooseberries.
Codfish balls with apple sauce.
Sweetbreads, tenderloins or pigeon pie with mushroom.
Game with currant-bread sauce.
Chops, cutlets, or croquettes with tomato sauce.
Baked or boiled fish with egg, parsley, oyster or tartare.

Drawn Butter Sauce

Melt ¼ cup butter in a saucepan, add 2 tablesp flour, ½ teasp salt, a pinch of pepper, and when well blended, 1 pt hot water or hot clear soup stock. Stir rapidly until it thickens; then add another scant ¼ cup butter, a little at a time, and continue stirring and cooking until the butter is all absorbed. This sauce can be made the basis of parsley, egg, caper, lemon, celery, shrimp, mustard, oyster, lobster and other sauces.

White Sauce

Melt 2 rounding tablesp butter in a saucepan, adding the same quantity flour, and stirring until free from lumps. Then add 1 pt hot milk, pouring in less than half at first, and when it thickens rubbing and beating until entirely free from lumps. Then add the remainder of the milk, a very little pepper and ½ teasp salt, and let it boil up again. Half the milk may be replaced by clear soup stock, or cream may be used instead of milk, if a cream sauce is desired. White sauce may be used instead of drawn butter sauce, in any of the variations of drawn butter sauce, if a less rich sauce is desired.

Brown Sauce

Melt ~ rounding tablesp butter in a saucepan, adding the same quantity of flour, and stirring until nicely browned, but not burned. Then add 1 pt hot, dark soup stock, ½ teasp salt, a little pepper, and, if not dark enough, caramel (burnt sugar) enough to give the desired color. Cook until it thickens, rubbing out all lumps. The sauce will be better flavored if pot herbs, a bit of onion and a few peppercorns are added to the stock in its making. Brown sauce is made the basis of mushroom, chestnut, olive, peanut, Flemish, Cumberland, currant jelly, brown sauce piquant and various other sauces.

Onion Sauce

Boil 3 large onions until very tender; drain, and rub through a sieve; add to ½ pt white sauce made with cream, and serve with lamb or mutton chop.

Mint Sauce

Chop enough leaves and tender tops of mint to fill 1 cup (or use half the quantity of the dried leaves). Add ¼ cup sugar, and ½ cup not-too-strong vinegar. Prepare an hour before using, to allow the vinegar to absorb the flavor of the mint.

Tomato Sauce

To 1 pt stewed tomatoes add a small chopped onion, a sprig of parsley, a bay leaf, blade of mace, salt and pepper to taste. While they are simmering for 15 minutes, melt 3 level tablesp butter and rub into it 1 tablesp flour. Strain the tomatoes through a sieve, add to the flour and butter, and boil until it thickens, stirring continually.

Hot Horseradish Sauce

This sauce is nice for hot baked, fried, or boiled meats. To make it, melt 1 tablesp butter in a saucepan and stir in 1 tablesp flour. Add 1 cup milk, or better, 1 cup chicken or veal broth, and boil for 5 minutes. Beat the yolk of 1 egg, add 1 scant teasp each of sugar and made mustard, and ½ cup sweet cream. Draw the pan to the back of the stove and add the egg and milk, stirring until almost at the boiling point. Then add ½ cup grated horseradish and 1 tablesp vinegar or lemon juice, and simmer for 2 or 3 minutes. Use at once.

Celery Sauce

Clean and chop very fine 2 large heads of celery, reserving a few of the stalks to cut into inch lengths. Cover with cold water and cook until the celery is quite tender and the water

nearly boiled away. Pick out the long pieces, and add 1 pt rich milk or cream, 1 level teasp salt, and a dash of pepper. Rub together 1 heaping tablesp each of butter and flour, add the beaten yolk of 1 egg, and stir into the milk. Let simmer for 10 minutes, adding the long pieces of celery, and serve with chicken or turkey. The egg is not essential, but gives a better color to the sauce.

Chestnut Sauce

Shell 1 pt chestnuts and drop into boiling water 5 minutes. Slip off the skins, split open, and cook in salted water or stock until very tender. Rub through a sieve and add to the brown pan gravy from roast turkey. To make the sauce independent of the turkey gravy, brown 1 tablesp flour in 2 tablesp butter, pour in the water or stock in which the nuts were boiled, adding the mashed nuts, pepper and salt to season.

Made Mustard

Mix together 2 tablesp mustard, 1 teasp each of sugar, flour and salt, and ¼ teasp pepper. Rub smooth in ¼ cup cold vinegar, add ½ cup boiling water, and stir and cook until it thickens.

Mustard Sauce

For deviled turkey, salt fish, etc., this sauce is made by adding 3 tablesp made mustard, and a dash of cayenne to 1 pt drawn butter sauce.—[Mrs. A. B., Col.

Spanish Sauce

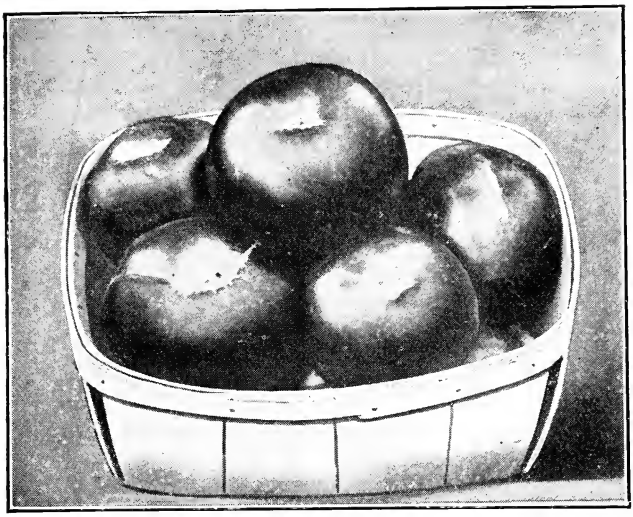
Peel and chop fine 2 or 3 large, ripe tomatoes and 2 onions, add 3 or 4 green chillis, seeds removed, and chopped fine, and season with salt, and a little vinegar. This is usually served with barbacued meat.—[Mrs. L. J., Cal.

Fish Sauce

Cook 3 or 4 ripe tomatoes with 1 tablesp butter, ½ an onion, cut fine, and salt and pepper to taste. When done rub through a sieve and gradually stir in 1 cup boiling milk. Thicken with a little flour. Pour around the fish on the platter and place in the oven for about 10 minutes.—[Mrs. J. B., Kan.

Vinegar Cream Sauce

Put 2 cups vinegar in a double boiler, mix 1 cup sugar, 2 eggs, 1 cup sweet cream, ½ cup mustard, and 1 teasp salt, and pour this mixture into the vinegar and let come to a boil. Then put in jar and seal. This will keep well in a cold place and is nice with cold meats, fish, etc.—[G. W. J.



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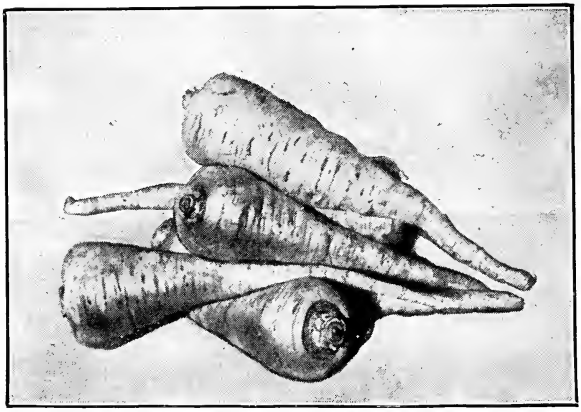

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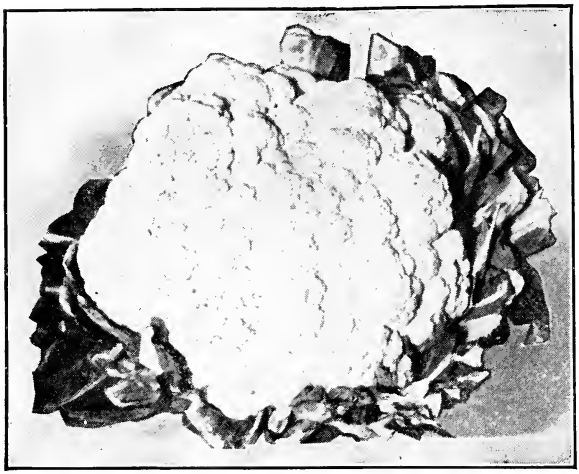


CAULIFLOWER GROWN ON LONG ISLAND, N. Y.

Potatoes, Vegetables and Salads

CAREFUL cooking of vegetables and judicious mixing of salads are not the least part of culinary proficiency. Since vegetables are the most healthful of our food stuffs, they should be served freely, but in such shape that they may be easy of digestion and palatable. That responsibility rests with the cook. Salads are considered of less importance in food value, but as a relish they find a welcome place on the menu. It takes an "artist" to properly blend the ingredients for a salad dressing—quantities can only be suggested in a recipe—the rest is "up to" the cook.

Potato Ways

Do not always serve potatoes in the same old way. It would seem to be a very simple matter to boil a potato, and yet there is a proper and improper way of doing even this. First wash potatoes, then peel and drop in cold water, and if the tubers are old, let them stand in fresh cold water for an hour or two, to draw out the sharp flavor. Use an agate or porcelain-lined vessel. Cover the potatoes with fresh boiling water, add salt, cover closely, and boil briskly until done. Test with a sharp steel fork. When done, drain off water and put the pot on back of the stove to let the potatoes dry off, then cover with a clean napkin, to keep warm, but do not delay the serving any longer than necessary. When potatoes are to be boiled "in their jackets"—that is, without peeling—wash them clean and follow the above directions. When done put them in a hot oven a few minutes to dry. To bake potatoes, wash, place in a hot oven, and prick the skins with a sharp fork, to allow the steam to escape. Potatoes are also nice when baked with the roast meat. Peel and cut in uniform size, place around the roast during the last three-quarter hour, and baste potatoes along with the roast meat.

Boiled potatoes for frying should not be too soft and mealy; cut in thin slices and fry in very hot drippings, turning so that they may be browned evenly; but do not have too many potatoes in the pan at once, and be sure to have the fat hot, and fry quickly, otherwise the potatoes will soak grease and turn

out unpalatable and unwholesome. To fry raw potatoes slice them any thickness desired (for potato chips they should be cut very thin), dry thoroughly on a clean towel, and drop in smoking, hot fat, the same as doughnuts, turning to brown on both sides. Do not put too many potatoes in at once, as this would reduce the temperature of the fat and cause the potatoes to soak grease. When done skim out the slices, lay them out on a piece of soft paper to soak up the superfluous fat, sprinkle with salt, and serve hot. They should be nice and crisp. Another way is to peel the potatoes and then peel them again, so as to have a long spiral ribbon, and bake these in deep hot fat. A very nice dish is made of diced potatoes, salt pork and onions. Cut the pork in pieces, fry brown, and then add the potatoes and onions, and let all brown together. To prepare mashed potatoes, mash the potatoes after boiling and draining, add hot milk and butter, and beat until light. If desired, the yolk of an egg may be added, and a little more milk, the mixture turned into a buttered pudding dish, rolled cracker or bread crumbs sprinkled over the top, with dots of butter, and put in the oven to brown.—[A. G., Mass.

Escalloped Potatoes

Slice cold, boiled potatoes, put a layer in a buttered pudding dish, then a layer of cracker or bread crumbs, sprinkle with pepper and salt, dot with butter, and so proceed until the dish is full, topping off with bread crumbs and butter. Put in milk enough to come almost to the top of the potatoes, and bake brown. Raw potatoes can be treated the same way, and if liked, some finely cut onions added, and salt pork fried brown; add either milk or clear soup stock for liquid.—[Mrs. C. G., N. D.

Stuffed Potatoes

Cut large baked potatoes in two, lengthwise and scoop out the interior, keeping the shells whole. Mash the potatoes and to each one add 1 teasp grated cheese, 1 tablesp cream, and salt, pepper and butter to taste. Whip until light, heap into the shells, and return to oven to brown. Serve with a garnish of lettuce and hard-boiled eggs.—[Mrs. G. L. S., N. Y.

Potato Loaf

To 1 cup chopped suet add 2 qt chopped potatoes, 2 large onions, cut fine, 1 cup meat gravy or soup stock, or milk and butter mixed, and salt and pepper to taste. Turn into a buttered baking dish, cover, and bake till done. Then remove the cover and brown the top.—[Mrs. L. S., Minn.

Sweet Potato Croquettes

Mash cold sweet potatoes and to each qt add 1 teasp salt, 2 tablesp sugar, 1 beaten egg, and scant ½ cup rich milk, with a very little flour—just enough to handle. Shape into small biscuits, roll in flour, and fry brown on both sides in hot butter.—[Miss F. E. S., Ga.

Stuffed Sweet Potatoes

Peel large, short, sweet potatoes, and cut in half lengthwise; scrape out one-third of the potatoes, and fill the cavities with pork sausage meat, then lay the halves together again, and fasten at each end with a wooden toothpick. Put in a baking pan with a little water, and bake until tender, with a moderate fire, basting occasionally.—[Mrs. J. C. R., Ind.

Candied Sweet Potatoes

To 2 cups sugar add 1 cup water, and boil until it syrups, the same as for preserves, then remove from the fire and stir in 1 heaping tablesp butter. Slice boiled sweet potatoes into a buttered baking pan of the proper size, pour the syrup over them to almost cover, put extra bits of butter about on top of them, and bake about 1 hour, or longer, basting occasionally by tilting the pan and dipping up some of the liquid. Be careful not to let the top get dry. Serve hot in the pan in which it is baked.—[Mrs. P. A. D., Mo.

Fried Corn

Cut tender corn from the cob and fry in a little sweet butter, just enough to keep the corn from sticking to the pan, stirring often. When nicely browned, season with salt and pepper, and add a little sweet cream. Serve immediately.—[L. A. K., Ill.

Baked Corn

To 1 pt green corn cut from the cob, add 1 qt milk, 3 beaten eggs, 1 heaping tablesp butter, and salt to taste. Sprinkle a buttered pudding dish with cracker crumbs, pour in the corn mixture, cover with cracker crumbs, dot with butter, and bake slowly 1½ hours.—[L. A. K., Ill.

Boiled Green Corn

Freshly gathered corn is best for boiling. It loses its sweetness if you wait too long after picking. Strip off the husks and silk, cut off the stem ends, and plunge into briskly boiling water to cover. Do not add any salt. Cover the kettle

and let boil fast, 20 minutes. Pile the corn up on a platter, cover with a clean towel, and serve at once, or cut from the cob, add pepper, salt, butter and a little cream.—[L. A. K., Ill.

Dried Corn

Cook sweet corn on the cob in salted water about 20 minutes, then cut from the cob, spread on shallow plates, and dry very slowly in a rather cool oven. Put the dried corn in sacks and place in a warm, dry place. If in about 10 days the corn shows no signs of moisture it will keep well, but if any moisture remains in the corn, it will mildew. When wanted for use soak 1 pt dried corn in cold water over night, and if wanted for dinner, put over the fire about ten o'clock with a small piece of lean fresh pork, or salt pork, 1 doz potatoes, peeled and cut in small pieces, and water enough to cook.—[Mrs. M. E. B., Wis.

Salted Corn and Beans

Cook corn on the cob, cut off and salt down in a glass jar, allowing 1 cup salt to 4 cups corn. This will make its own brine, but if in 2 or 3 days there is not sufficient brine to cover, make a strong brine and cover, and weight down. When wanted for use put the desired quantity of corn in clear cold water, and put it on the back of the range where it will get lukewarm, and let stand 3 or 4 hours, after which drain, and if not too salt, add cream and butter, and cook. Beans, when fresh and tender, can be put down in salt the same way, only do not cook the beans first.—[Mrs. A. H., Col.

Stewed Tomatoes

There are many different ways of stewing tomatoes. I do not like my stewed tomatoes mixed with a lot of mushy bread or cracker crumbs. Peel ripe tomatoes, or use the peeled canned tomatoes. Boil until tender, but no longer, and do not add any seasoning until just before serving, and then add pepper, salt and butter, and thicken with a very little flour mixed to a smooth paste with cold water. Boil up once, and lastly add a very little sugar—not enough to make it sweet, but just enough to kill the sour taste. Never boil tomatoes any longer than absolutely necessary, and serve at once.—[A. G., Mass.

Creamed Tomatoes

Let 1 qt canned or fresh tomatoes come to a boil, then add 1 heaping tablesp each flour and sugar, 1 teasp salt, and a pinch of soda, all mixed well with a little cold milk to a smooth paste. Let boil up once, then add 1 cup thick, sweet cream, and when heated through, serve at once.—[Mrs. A. B., Ore.

Escalloped Tomatoes

Sprinkle the bottom of a buttered pudding dish with bread crumbs, then fill up with ripe, peeled and sliced tomatoes, seasoning each layer with butter, pepper, salt and some minced onions, if liked. Cover thickly with bread crumbs, dot liberally with butter, and bake.—[E. T., N. Y.

Fried Tomatoes

Either ripe or green tomatoes may be used. Peel, cut crosswise in half-inch slices, dip in beaten egg, sprinkle with salt, pepper, and a very little sugar, dip in flour and fry in hot butter.—[Mrs. E. A., N. H.

Scrambled Tomatoes

Peel ½ doz medium sized tomatoes, cut in small pieces, and put in a saucepan with butter size of an egg, salt, and a little pepper. Boil till soft, then stir in 4 beaten eggs, cook 2 or 3 minutes longer, and serve at once.—[R. M. P., Mass.

Stuffed Tomatoes

Cut slice from stem end of tomatoes, remove pulp, and mix up with some minced onion, bread crumbs, beaten egg, and pepper and salt, and fill into the tomato shells. Put a lump of butter on each tomato, and bake in a buttered pudding dish. Another way is to mix with the tomato pulp some hulled corn, or rice, or macaroni with grated cheese.—[R. M. P., Mass.

Baked Tomatoes and Onions

Peel and cut up 6 medium sized green tomatoes and 3 onions, add 1 qt water (or a litle less), 1 tablesp each salt, sugar, and butter, 2 tablesp vinegar, and ¼ teasp pepper. Boil until tender, then turn into a buttered pudding dish, cover with 1 pt bread crumbs, dot with bits of butter, and bake.—[Mrs. H. M. S., Pa.

Carrots

Peel and cut carrots in very small pieces and put over the fire with a little water, salt and butter. Cook until tender, and when most all the water has cooked off, thicken the remainder with a little flour rubbed to a smooth paste with cold milk, and add a very little sugar. Onions may be stewed with the carrots, but in this case omit the sugar, and add pepper.—[E. K., Mass.

Carrot Fritters

Mash 2 boiled carrots, add 2 beaten eggs, 3 tablesp flour moistened with a little cream, and 1 teasp sugar. Drop by spoonsful in hot fat and fry brown, like doughnuts. Serve hot and just before serving squeeze a little lemon or orange juice over each fritter, and dust with powdered sugar.—[S. E. W., O.

Carrots and Peas

Boil 1 pt carrots cut in dice, in enough water to cover, and after 10 minutes add 1 pt shelled green peas, and boil all together until tender. When done the water will be greatly reduced. Then add ½ cup cream, a little butter, pepper and salt, and thicken with a little corn starch or flour. Let boil 2 or 3 minutes longer and serve.—[Mrs. H. H., Cal.

Smothered Carrots and Onions

Cut salt pork in small cubes and fry light brown, then add 1 doz onions, and as many tender carrots, cut fine. Season well with salt and pepper, add 1 cup water, cover, and cook 1 hour.—[Mrs. A. B., Me.

Pickled Carrots

Wash and scrape carrots and cook in salted water until tender, then cut in pieces of convenient size, and cover with hot vinegar, which may be sweetened and spiced, if liked. Let stand in this vinegar 2 days, before using.—[Mrs. L. A. G., Me.

Minced Beets

Remove the greens and wash the beets clean, but do not peel nor cut off the root or stem ends. Plunge into boiling water and boil rapidly until tender, then plunge into cold water. The skins can easily be slipped off after this treatment. Slice or chop, discarding the coarse and fibrous parts, and for 1 qt beets allow 2 tablesp butter, 2 tablesp sugar, salt to taste, and plenty of pepper, 2 to 4 tablesp vinegar, (according to taste), and 1 cup thin, sweet cream, poured over just before serving. Serve hot.—[L. R., Ind.

Creamed Beets

Cook until tender, then peel and chop coarsely. Add 1 cup cream to 1 qt beets, and season with salt and pepper. A little vinegar and sugar may be added, also some butter, and the creamed beets baked in the oven about 15 or 20 minutes.—[A. E. R., N. H.

Creamed or Mashed Turnips

Peel turnips, then cut up in small dice, discarding all tough and stringy parts. Cover with cold water, add salt, and boil until tender, then drain. Prepare a cream sauce of butter and milk thickened with a little flour, add the boiled diced turnips with salt and pepper to taste, and serve at once, or mash the turnips after draining, and add pepper and salt and butter to taste.—[A. G., Mass.

Creamed Parsnips

Wash and scrape parsnip, slice lengthwise in inch pieces, add boiling water to cover, salt, and boil till tender. If there is too much liquid pour a little of it off and add 1 cup milk, a little butter, salt and pepper, with a dash of sugar, if liked, and flour to thicken a little.—[Mrs. E. D., Ida.

Fried or Baked Parsnip

Boil 4 large parsnips until tender, then drain and mash, add salt and pepper, butter the size of an egg, 3 beaten eggs, ½ cup sweet cream, and some bread crumbs to bind together, and fry like fritters, or bake in the oven.—[Mrs. G. McM., Cal.

Steamed Green Peas

Peas should be picked when young and tender, and cooked as soon after picking as possible, or they will lose flavor and sweetness. Fill a cheese cloth bag about two-thirds full of the shelled peas, and place in a colander, hung into a kettle of boiling water, and cover closely, but do not let the water touch the peas. Steam until done, which will take a little longer than boiling, but the peas will be much finer and sweeter in flavor, than when boiled in water. When done add plenty of butter and a little salt, and serve, at once.—[Mrs. J. I. M., N. H.

Lima Beans

Fresh lima beans should be cooked immediately after gathering. Shell and cook till tender in water barely enough to cover, allowing most of the water to boil away. Then add salt and pepper to taste, and 1 cup rich sweet cream, or some butter.—[Mrs. L. O. M., O.

Baked Peas

This is a good recipe for the big, mealy peas. Parboil 1 qt ripe peas, then drain, and put in a bean pot with 1 lb salt

pork, ½ teasp each pepper, salt, sugar and mustard, and enough cold water to cover the peas. Bake about 8 hours.—[Mrs. L. A. G., Me.

Mashed (dried) Peas or Beans

Soak 1 qt dried peas or beans in plenty water over night. Next morning drain and put them in a kettle with boiling water and boil 1 hour, then drain, add fresh boiling water, and boil 3 hours, after which mash through a colander, add butter, salt and pepper to taste, and a little thyme. Serve with browned onions. Nice served with ham and sauerkraut.—[N. P., N. H.

To Cook String Beans

Cook immediately after gathering, wash and snap in small pieces and remove strings if there are any. Put on in cold water barely enough to cover, cover closely, and cook slowly until tender, adding a little butter or drippings and salt to taste. Another way is to boil them with salt pork. Do not use any more water than necessary.—[A. G., Mass.

Baked Beans

Soak 1 qt white beans in cold water over night (15 or 16 hours is none too long). Next morning drain, cover with cold water, boil ½ hour, then add a pinch of soda, and let boil, uncovered, until skins crack; then drain. Meanwhile boil ½ or ¾ lb salt pork about 20 minutes, then cut deep gashes crisscross in the top fat of the pork, and put the pork and the parboiled beans in a bean pot, so that the cut pork will be even with the top of the beans; also put 1 small onion, peeled, in with the beans. In a large cup mix ½ teasp ground mustard, 1 teasp salt, and ½ teasp pepper, with ½ cup molasses (or less), thinned with some of the liquor in which the pork was cooked, pour over the beans, (the liquid should almost come to the top of beans), and bake slowly about 8 hours. Tomato juice can be added instead of meat liquor. The bean pot should be of earthenware, and deep. If the liquid evaporates too rapidly, add a very little hot water from time to time. During the last half hour increase the heat so that the top of the beans and the pork may brown nicely. Long soaking in cold water and long, slow baking are essential to success.—[A. G., Mass.

Stuffed Cucumbers

Peel large cucumbers, cut in half lengthwise, and remove seeds and soft pulp. Prepare a filling of 1 cup each minced

cold chicken and bread crumbs, 1 teasp each minced parsnip and onion, 1 tablesp melted butter, 2 tablesp cream, and salt and pepper to taste. If filling seems too stiff, add more cream. Pack this filling heaping full into the cucumber boats. Place side by side in a baking dish, and pour around them some well seasoned stock or gravy, or a little hot water and butter. Cover and bake ½ hour, then uncover and brown. Remove the cucumbers to a heated platter, thicken the gravy in the pan with a little browned flour, pour around the cucumbers, and serve at once.—[Mrs. E. E. S., Pa.

Fried or Baked Squash

Peel tender squash, cut in strips as long and thick as the finger, sprinkle with pepper and salt, roll in flour, and fry brown in hot drippings, then cover and cook slowly until tender.—[E. E. K., Me.

Peel a round squash, cut a piece from the stem end, and remove the seeds and stuff the cavity with a filling made of bread crumbs, hard boiled eggs, cold ham, or some other kind of meat, and 1 beaten egg. Dot the top with butter, return the cover to the squash, put in baking pan with just enough water to keep from burning, and bake until tender. Squash is also nice cooked with a roast of meat, same as potatoes.—[Mrs. P. J. S., Tex.

Escalloped Squash

Peel, remove seeds, and boil and mash squash. When cool add 2 beaten eggs, ¼ cup milk, butter, and pepper and salt to taste. Pour into a buttered baking dish, cover with bread crumbs, dot with butter, and bake. Serve hot.—[M. B., Ill.

Cooked Celery

Trim and cut celery stalks in small pieces, reserving the tender inner parts to serve raw. and the greens for soup. Boil until tender in no more water than necessary, then season with salt and pepper, add butter and milk, and slightly thicken the gravy with a little flour.—[Mrs. J. L. R., O.

Celeriac

Not all housewives are acquainted with the turnip-rooted celery, or celeriac, which is generally used for soups and stews. Here is another way. Pare and slice the root, add a medium sized onion, sliced thin, and boil till tender, then add a cream sauce, and let simmer on back of the range a few minutes, until ready to serve.—[Miss M. W., Mass.

To Cook Asparagus

The usual way is to cook asparagus uncut, in water to cover, but in this way you are obliged to cook the tender heads just as long as the tough stalks. This is my way: Cut off all the tops and an inch or so of the tender top stalk, and lay these aside, then peel the bottom stalks, cut in one-inch lengths, and stew slowly ½ hour, adding a small pinch of soda, then add the tops and boil 10 or 15 minutes longer. Season with pepper and salt, and add butter and cream.—[Mrs. C. J., Ct.

Egg Plant Ways

Peel egg plant and cut in slices ½-inch thick, sprinkle lightly with salt and let stand ½ hour, after which dip them in beaten egg, then in flour, and fry brown on both sides.—[Miss A. E. H., Pa.

Cut egg plants in half, scrape out the inside and put in a saucepan with 2 tablesp minced ham, water to cover, and boil until soft then drain, add 2 tablesp bread crumbs, 1 tablesp butter, ½ an onion, minced, ½ teasp salt, and a dash of pepper. Stuff each half of the egg plant with this mixture, top off with 1 teasp butter, and bake 15 minutes.—[Mrs. K. R. F., Tex.

Pare and cut an egg plant in slices ½-inch thick, cover with water, add a little salt, and stew until tender. Then drain, mash with a fork, add 2 beaten eggs, 4 tablesp sweet cream, a small pinch cayenne pepper, and flour enough to make a batter that will drop from a spoon, sifted with 1 teasp baking powder. Drop by spoonsful into hot lard or drippings, and fry brown on both sides. Serve with powdered sugar.—[Mrs. J. J. R.

Boiled or Fried Rutabaga

Peel and slice rutabaga, add water to cover, salt and pepper, 1 tablesp lard, and a small pinch soda. Cook until tender, then remove cover, and fry brown.—[C. O., N. D.

Peel and slice rutabaga ½-inch thick, and boil in slightly salted water until tender; then drain, roll in flour, and fry in hot drippings, adding salt and pepper to taste.—[Mrs. L. S., Minn.

Baked Salsify or Oyster Plant

Scrape and slice the salsify and cook till tender in slightly salted water. Then put in buttered baking pan alternate layers of bread crumbs and salsify, seasoning each layer with salt, pepper and butter. Fill the pan half full of sweet milk, and then add sweet cream until nearly full. Cover the top with bread crumbs, and dot with butter. Bake in a hot oven. A very little sugar added to the salsify is liked by some.—[Mrs. G. G., Mo.

Stewed Radishes

Wash and scrape 3 or 4 bunches white radishes, cut in small pieces, cover with water, add a little salt and sugar, boil until tender, then drain, mash and add a little butter and cream. We like this better than turnips.—[Mrs. P. H. J., Ore.

Stuffed Peppers

Remove seeds from 6 large, sweet peppers. Put over the fire in cold water, bring to the boiling point, and then drain. Repeat this twice. Prepare a filling of 1 cup each boiled rice, cold meat, chopped fine, and tomatoes, cut fine, and ½ cup bread crumbs. Season with salt, pepper and onion. Fill the parboiled peppers with this mixture, sprinkle the tops with bread crumbs, and dot with butter. Bake in brisk oven ½ hour. Another way is to cut the parboiled peppers in slices, dip in a batter and fry brown on both sides.—[Mrs. D. D. P., Cuba.

Creamed Raw Cabbage

Select a solid and tender head of young cabbage and shave fine. Make a cream sauce of ½ cup thick, sweet, or sour cream, 1 tablesp sugar, 1 or 2 tablesp vinegar, and 2 tablesp fresh fried ham drippings. Beat this until foamy, then pour over the shaved cabbage, adding salt and pepper to taste. Nice to serve with roast pork and mashed potatoes.—[Mrs. F. B., N. Y.

Escalloped Cabbage

Trim a nice, tender head of cabbage, cut in quarters, and cook in slightly salted water about 20 minutes, then drain, chop fine, and mix with a dressing made of 4 tablesp butter, creamed with 4 tablesp flour, and 1 qt hot milk, stirring constantly, and when the flour is done add 6 hard-boiled eggs, chopped fine, and salt and pepper to taste. Turn the cabbage and cream mixture into a buttered baking pan, sprinkle the top with bits of butter and bake in a quick oven about 15 minutes.—[Mrs. H. J. H., Col.

Stuffed Cabbage

Trim off the outer leaves and remove the heart from a fine head of tender young cabbage, so as to leave a shell of cabbage about 1 inch thick. Fill the cavity with cold, chopped chicken, veal, pork or beef, mixed with a little cold chopped potatoes, if liked, also the beaten yolk of an egg, and seasoned well with salt and pepper. Cover with several crisp cabbage leaves well tucked in at the top, tie in cheese cloth, and boil 2 hours.—[Mrs. J. D. C., Cal.

Stewed Red Cabbage

Trim a small head of red cabbage and shave fine. Put into a granite kettle 1 heaping tablesp lard or drippings, and when hot put in the shaved cabbage, and a small onion pierced with 3 or 4 whole cloves, 1 teasp salt, 1 tablesp sugar, ½ cup boiling water, and scant ¼ cup vinegar. Cover closely and stew slowly about 2 hours, stirring often to prevent scorching. If it seems to get too dry add a little more boiling water. White cabbage may be prepared the same way, omitting the cloves and sugar, and adding ½ teasp caraway seeds, if that flavor is liked.—[Mrs. G., Wis.

Hot Slaw

Put some drippings into a deep frying pan, and when hot add finely shaved raw cabbage, and mix thoroughly. When the fat has become well mixed with the cabbage, cover the pan closely and set on the side of the range to simmer slowly until tender. The steam will furnish sufficient moisture, but if there is danger of scorching, add a very little hot water. About 15 minutes before serving add pepper, salt and vinegar to taste.—[A. G., Mass.

Stewed Cauliflower

Select a nice, fresh head of cauliflower, break it apart, trim the stem ends carefully, and let stand a few minutes in cold, slightly salted water, then drain and put in a granite stew pan with cold, slightly salted water, and let boil till tender. It is a good plan to tie the cauliflower in a net, so that it can be lifted out of the boiling water when done, without breaking the flower. Prepare a cream sauce of milk and butter, thicken with a little flour, and season with salt and pepper. A beaten egg, may be added, if liked. Pour this over the cauliflower, and serve at once.—[Mrs. M. M. B., Mo.

To Cook Sauerkraut

Wash sauerkraut in cold water to freshen just right to taste, then put on 1 qt saukerkraut with ½ cup lard or drippings and a little water to prevent scorching. Cover closely and stew slowly until tender, adding a very little hot water if necessary. It is a mistake to wash the sauerkraut too much or to parboil it as this leaves nothing but a wilted, tasteless mass. Plenty of fat and slow boiling are necessary. Serve with boiled or roast pork, and mashed potatoes.—[A. G., Mass.

Creamed Onions

Take young onions before they are full grown, cut off tops and roots, peel, and boil in slightly salted water until tender; then drain. Make a cream sauce of milk, butter and beaten egg, thickened with a little flour, and seasoned with salt and pepper. Cook until smooth, and then pour over the boiled onions. When the onions are older and stronger, the first water, after boiling 5 minutes, should be poured off and the onions boiled in fresh water until tender.—[Mrs. G. W., N. C.

Fried Spring Onions

Fry a few slices of bacon or salt pork until well browned, then remove from the pan and put into the hot fat green onions, cut up into inch lengths. When the onions are well fried push them to one side of the pan and add about 1 tablesp flour to the gravy, and when smooth add 1 pt boiling water. Mix well, boil 1 minute, then serve.—[Mrs. H. L., Va.

Baked Onions

Peel large onions and boil 1 hour in slightly salted water, then drain and put them in a shallow buttered baking dish, sprinkle with pepper and salt, dot each onion with butter, pour a little milk in the pan, cover the onions with bread crumbs, and bake slowly 1 hour. Another way is to put alternate layers of onions and bread crumbs in a pudding dish, season with pepper, salt, and butter, and moisten with milk.—[N. P., N. H.

Onion Gravy

Peel and slice fine 2 onions and let them simmer in a pan with 3 or 4 tablesp lard or drippings, until tender, taking care not to burn. Then add 2 or 3 level tablesp flour, salt and pepper to taste, and 2 cups milk. Let come to a boil, then add 1 well-beaten egg.—[Mrs. H. A. S., Ala.

Boiled or Baked Spinach

Pick and wash spinach carefully and boil aoout 15 or 20 minutes. It will require very little water, if any, as greens boil down very much, and the water which clings to the leaves after washing is almost enough to cook them. When done pour in a colander to drain, chop lightly, and pick out all the tough stem parts. Return to the kettle with butter and salt and pepper to taste, or use the frying fat from ham. Heat thoroughly and serve at once with a garnish of hard-boiled eggs, sliced. Another way is to put the boiled spinach in a

buttered baking dish, slice the hard-boiled eggs on top, cover with a cream sauce, sprinkle with grated cheese, and pepper and salt, then with a layer of bread crumbs, dot with bits of butter, and bake until brown.—[A. G., Mass.

Dandelion, Cowslip, and Dock

The leaves, stalks and buds of cowslips can be used. Wash and pick over carefully, parboil about 10 minutes in boiling water, to which add ½ teasp soda, then drain, and boil until tender with some lean salt pork. Just before serving, add vinegar, salt and pepper. Dandelions should be picked before blossoming time. Wash, and discard the little stems or buds that would turn to blossoms, boil until tender, then drain and season with salt, pepper and butter. Use the leaves only of narrow dock, and prepare the same as cowslips. The addition of a few horseradish leaves is an improvement.—[Mrs. G. M. N., N. Y.

Swiss Chard

When the leaves are large and plenty of stalk or stem, strip the leaves from the stems, and treat the latter as follows: Cut in short pieces and cook with a very little water until the stalks are tender and the water has almost all boiled away. Then pour over as much milk as you want soup, bring to a boil, thicken with a little cornstarch, add 1 or 2 well-beaten eggs, with seasoning to taste. This tastes like oyster soup. The greens can be boiled the same as spinach.—[Mrs. C. I. D., Cal.

Beet Greens

Cut ½ lb cold boiled ham in dice and fry in 1 tablesp butter with ½ an onion minced fine, then add 2 tablesp hot vinegar, and pour this sauce over beet greens which were boiled in hot salted water until tender, and then drained and chopped fine. Serve hot with poached eggs on top of the greens.—[Mrs. C. J. M., Neb.

Okra Ways

Cut the stems from 1 qt okra and cut the pods into pieces ½ inch thick; add 1 pt tomatoes, and 1 cup corn cut from the cob, and cook until tender. Season with butter, salt and pepper. Another way is to take the small tender pods of okra, stem and wash, and while wet, roll in flour, sprinkle with salt and fry in hot fat. For a stew put the okra on with enough hot water to cover, and when well done, drain, and season to taste with pepper, salt, butter and vinegar.—[A. G., Mass.

Gumbo is made by taking equal quantities of young okra chopped fine, ripe tomatoes peeled and chopped, 1 or 2 onions, minced, a lump of butter, and salt and pepper to taste. Add 1 or 2 tablesp water if necessary, and stew until tender.—[Mrs. P. A. D., Ill.

This is the way I prepare okra. To 1 qt okra add 1 qt tomatoes, 6 onions, 3 green peppers, and 3 or 4 slices of bacon. Boil until done, season with salt and pepper.—[P. J. S., Tex.

Peel onions under water to prevent the shedding of tears. To kill onion and cabbage odor while cooking, set a small, open dish of vinegar on the back of the stove.—[A. G., Mass.

Salad Garnishes

Almost anything in the line of fresh greens, potatoes, vegetables, fruits, fish, meat, nuts, etc., can be dished up as salad and make a very presentable as well as palatable dish, with the aid of a nice salad dressing and garnishes. It is well to have some prepared salad dressing always ready to hand—stored in glass fruit jars it will keep some time in a cool place. If too thick, thin with cream. For garnishes use crisp leaves of lettuce, parsley, or celery, slices of lemon, red beets cut in fancy shapes, radishes, hard-boiled eggs, slices of cucumber, or small pickles cut in half lengthwise. The ingenious cook with an eye to the beautiful can easily convert whatever material she may happen to have at hand to decorative purposes.

Salad Dressings

French Dressing: To ½ teasp salt add ¼ teasp pepper, a few grains of cayenne, a very little mustard, 6 tablesp olive oil, and 3 to 6 tablesp lemon juice or vinegar, according to taste. Put together in the order named, adding the oil and vinegar gradually, and beating well, until all the ingredients are well combined. A little onion juice may be added, if liked.—[A. G., Mass.

Cream Dressing: Mix well together ½ cup each sour cream, sugar and vinegar, with a dash of salt, using a little more sugar if the cream and vinegar are very sour, or diluting the latter with a very little water. Nice for lettuce.—[E. L., Neb.

Cabbage Dressing: Boil together a few minutes ½ cup each sugar and vinegar, and ½ tablesp butter, then add 1 cup sour cream and 1 beaten egg, and boil a few minutes longer. Let get cold.—[L. P., Ill.

Boiled Dressing: Mix well together and boil 5 minutes: 1 beaten egg, 1 level teasp each salt and mustard, 2 teasp sugar, 1 tablesp each butter and vinegar, and ½ cup sour cream.—[Mrs. E. A., N. H.

Piquant Dressing: Rub together ¼ cup butter and 1 heaping tablesp flour, add 2 tablesp sugar, 1 teasp salt, ¼ teasp each mustard and pepper, and a dash of cayenne pepper, and when creamy gradually add 1 cup warm vinegar, and cook slowly until it thickens. Will keep a long time. Nice for any salad.—[Mrs. W. A. M., O.

Egg Dressing: Mix together 2 tablesp sugar, 1 tablesp cornstarch, 1½ teasp mustard and ½ teasp salt. Heat 1 pt milk to the boiling point, add 2 tablesp butter, stir in 2 beaten eggs with the above dry ingredients, and lastly add 1 cup vinegar. Beat and stir well to prevent curdling while cooking. Will thicken like custard. When cold put in glass fruit jar.—[Mrs. M. M., Wis.

Mustard Dressing: Mix well 1 cup sugar, ¾ cup flour, 1 teasp salt, and ½ lb mustard. Rub to a smooth paste with a little cold vinegar, then add gradually the remainder of 3 pts vinegar, heated to boiling point, and cook 5 minutes. Should be the consistency of thick cream.—[L. P., Neb.

Mayonnaise Dressing: Mix together ½ teasp each salt and mustard and 1 teasp powdered sugar, add the raw yolks of 2 eggs, and ½ teasp vinegar, then, drop by drop, ¾ cup olive oil, stirring vigorously, and as the mixture thickens, add gradually, alternating with the oil, 1 tablesp each vinegar and lemon juice. Have all ingredients cold and beat the mixture constantly.—[Mrs. D. W. R., Mich.

Boiled Mayonnaise: Beat 2 raw eggs, add 2 tablesp each sugar and butter, ½ teasp mustard, ¼ teasp salt, a little white pepper, and 8 tablesp vinegar. Boil until it thickens, stirring constantly. Nice for vegetable salad. For fruit salad use more sugar and dilute the vinegar with water. Thin with cream when ready to use. Adding whipped cream makes it nice and fluffy.—[Mrs. J. W. Van B., Wis.

Potato Salad

The potatoes must be cold, and not too soft or mealy. Cut in dice or slices. Add a little finely minced onion, if liked, and if obtainable, crisp, tender celery, cut fine. Use any preferred dressing—French or mayonnaise, and garnish dish with a "frill" of lettuce leaves, inside of that a "chain" of sliced, hard-boiled eggs, then cubes or diamonds of red beets, varied with tiny tips of parsley, and a few slices of cucumber, pickles, or lemon.—[A. G., Mass.

Cabbage Salad

Shave about 1 qt white cabbage and sprinkle lightly with salt. Cut ¼ lb smoked ham in dice, and fry brown and crisp; then add ½ cup cider vinegar and when thoroughly heated through turn over the shaved cabbage, to which has been added 1 finely minced onion; add pepper to taste. Another way is to use half cabbage and half cold boiled potatoes, or half cabbage and half celery, with any preferred cold dressing.—[Mrs. F. B., N. Y.

Vegetable Salad

For this, all sorts of mixed vegetables can be used, such as boiled peas, beans, beets, carrots, potatoes, raw cucumbers, tomatoes, cabbage, celery, onions, and even a few tart apples. Use any preferred dressing, serve on a platter of lettuce leaves, and garnish with hard-boiled eggs. Exact quantities cannot be given—the skill of the cook must be called into play, for the "blending" is a nice art.—[A. G., Mass.

Meat Salad

Chicken, turkey, ham, veal—in fact, any boiled meat can be made up into nice salads. Trim and cut up in small pieces, add potatoes and celery, or cabbage, or cucumbers, also cut in small pieces, mix with any preferred dressing and garnish with lettuce, pickles and hard-boiled eggs.—[A. G., Mass.

Fish Salad

Salmon, herring, sardines, or almost any fish, also crabs and lobsters, make excellent salad. Mix with chopped cabbage, celery, cucumbers or pickles, hard-boiled eggs and potatoes, all cut to uniform size, and use any preferred dressing and garnish. A nice herring salad is made as follows. Soak 1 doz salt herrings in water over night, and next morning wash again and cut fine, add 1 doz large, tart apples and ½ doz large, white onions, 3 lbs boiled veal or chicken, scant ½ cup sugar, 1 tablesp salt, 1 teasp pepper, and vinegar to taste. Let stand a few hours.—[A. H., Wis.

Egg Salads

Hard-boiled eggs, cut in half, each part served on a crisp lettuce leaf, with a spoonful of mustard dressing, is one way of serving them. Another way is to take out the yolks, after boiling and cutting in half lengthwise, and mix same with some minced sardines, ham or chicken, seasoning to taste, and return to the white boats, with a spoonful of dressing on each. [A. G., Mass.

Tomato Salad

Sliced tomatoes and cucumbers make a nice salad, with a French dressing. Should be served immediately after mixing, and be real cold. Another way is to peel ripe tomatoes with a sharp knife, cut a slice off stem end, carefully scoop out the pulp, and mix same with chopped cucumbers and a dressing, and return to the tomato shells.—[A. G., Mass.

Wilted or Dutch Lettuce

Trim and clean and break apart 2 or 3 crisp heads of lettuce, slice in 4 or 5 green onions with the tender stalks, 2 or 3 boiled potatoes, 2 or 3 hard-boiled eggs, and sprinkle with salt and pepper. Cut about 2 oz fat salt pork in small cubes and fry crisp, then add 1 cup vinegar, let it boil up and pour it over the lettuce mixture and mix well with a wooden fork and spoon. Tender young dandelion greens can be used the same way.—[Mrs. G. M. N., N. Y.

Waldorf Salad

Chop or cut fine 1 bunch of tender, crisp celery, the same quantity of fine flavored apples, add 1 cup walnut meats, cut small (or any other nuts, even chestnuts, boiled) and mix with any preferred salad dressing. This is most delicious.—[A. G., Mass.

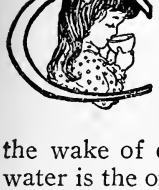
Banana Salad

Take large, ripe bananas, peel and cut in half lengthwise. Allow one piece for each person, and place on crisp lettuce leaf. Put 2 tablesp ground salted peanuts on the banana, and cover all with a thick mayonnaise dressing, containing but little mustard, but plenty cream. Delicious.—[E. M. B., Mich.

Fruit Salads

Almost an unlimited variety of delicious fruit salads may be made in combination with the following foundation: Soak 1 tablesp clear granulated gelatine in 1 cup cold water and add 1 cup sugar. If you have fruit juice of any kind on hand, put 1 pt over fire to heat to the boiling point, and pour on the soaked gelatine, and stir until dissolved. If you have no fruit juice, use water, then pour over the fruit and put in a cool place to harden. Delicious fruit combinations are: Oranges, bananas and pineapple, or grated pineapple alone, or grated pineapple and chopped nuts, or canned cherries alone, or canned peaches, canned pears, and pineapple, or pineapple and strawberries, or any combination of the above, and canned apricots, raspberries, or indeed, any fruit. I save the juices from canned fruits when I make pies, to use to dissolve the gelatine, or when canned fruits are used for the salad, pour off the juice and use it in this way. Serve fruit salad with whipped cream.—[Mrs. C. W. K., Ill.

Beverages and Syrups



OLD water would suffice as a beverage for man, were he minded to so limit himself, and providing the water was pure, the cause of good health would certainly be better served by abstinence from some of the concoctions and brews that have followed in the wake of civilization. However, this is not saying that water is the only healthful drink. When properly made, and not indulged in to excess, the beverages prepared according to the following recipes will be found to be not only harmless, but pleasant, nutritious and refreshing—making all due allowances for those who, on account of some organic trouble or physical disability, have been cautioned by their physicians to abstain from certain drinks.

Drinking Water

It is of the utmost importance that water used for drinking and cooking should be absolutely pure. To be careless about this matter is to invite malaria, typhoid and many other dangerous diseases. If any doubt exists as to the purity of the water, which supplies your family, have it examined. Often this question of drinking water is the hinge on which the whole subject of health turns. Filters require great care and close attention to secure absolute cleanliness, by frequent changes of the filtering material, or they will only make a bad matter worse. The safest way is to boil water, when its purity is doubtful, and cool it in clean, tightly corked bottles. Boiling destroys disease germs.

The well or source of water supply should on no account be situated anywhere near to barn, stable, cesspools, manure heaps, earth closets, or any other possible means of contamination, since the fluid from these filters through the earth and is often carried considerable distances, finally joining veins or springs of water that flow to the well. Look into this water question most carefully, and spare neither trouble nor expense to make it right. Remember, there is no healthful substitute for pure water—nature's provision for one of man's chief needs.

Milk and Its Care

Milk, though classed as a beverage, is in reality a food. However, milk alone, as a food, would not suffice for the average adult, who requires well-balanced food, in which the liquid does not exceed the other needful food elements, but when milk is taken with a meal, less other food is required. Raw milk should be sipped very slowly, and if a very little lime or barley water is added, it can be retained and digested by the most delicate stomach.

The question of cleanliness in the handling and storing of milk is as important in its relation to health as is the water question. Milking should be done under the strictest sanitary conditions. Negligence in this respect is positively criminal. That lawmakers have been obliged to force this issue is not creditable to farmers and dairymen, for in these days of enlightenment and free information and scientific researches, they cannot even plead ignorance as an excuse. Many a child has gone to an untimely grave because of some one's lack of conscience in this matter. However, it is not always the dairyman who is responsible—often the housewife or mother is to blame, for though the milk may come to her hands pure, her negligence may cause the greatest mischief.

Milk is one of the best soils for the growth and multiplication of certain disease germs—hence the great need of cleanliness, from the time it is yielded by a healthy cow, until it is consumed. It would take a full chapter to do justice to this question of the sanitary care and handling of milk, but anyone who is not an idiot can figure it out for himself and therefore, no more need to be said about it here. One more caution —remember that milk readily absorbs odors and flavors, so be sure to always keep it tightly sealed.

Koumiss

Koumiss is frequently ordered by physicians for patients who are convalescent and who require an easily digested and nutritious tonic. It is prepared as follows: Heat pure, fresh milk to about 100 degrees, then add to each qt 1½ tablesp sugar, 1 tablesp fresh, lively yeast or a liberal ¼ cake of fresh compressed yeast, dissolved in 1 tablesp lukewarm water, stir until thoroughly mixed, and then put in pint bottles to within about 2 inches of the top, and cork tightly and tie the corks down securely. Let stand from 10 to 12 hours in a temperature of about 60 to 70 degrees, after which it will be ready for drinking. Keep in a cool place and chill before using. The average dose for an adult is 1 glass, three times a day. Do not prepare too much koumiss at once, as it is not good when it gets old. One qt milk, with the other

ingredients, will be about enough for 3 pt bottles, and more than that should not be prepared at one time for only one patient.—[A. G., Mass.

Egg-Nogg

Beat the yolks of 3 eggs and 2 or 3 tablesp powdered sugar to a cream, add the beaten whites and a little grated nutmeg, ¼ cup cream, stirring well, and gradually 1 pt fresh milk. Vanilla flavor may be used instead of nutmeg, if liked. Serve very cold.—[A. G., Mass.

Tea

The water for tea should be drawn fresh and brought to a quick boil and used immediately. Stale water that has lost its sparkle, or water that has been standing in the kettle will not make good tea. Of course, teapot and kettle should be kept scrupulously clean. Rinse the teapot (china or earthenware), with boiling water, put in 1 teasp tea for each cup or person to be served, pour on the boiling water (water must be boiling furiously), cover the teapot closely, and set on back of range to steep from 3 to 5 minutes, but no longer, and serve at once. Over-steeped tea is not healthful, and even dangerous, while properly prepared tea is harmless and mildly stimulating. If too strong, add hot water to each cup when pouring, and if not strong enough, use more tea. Serve with unboiled cream. If a good tea leaf was used, and these directions are faithfully followed, a delicious and refreshing brew will be the result. Always keep the dry tea in a closed canister and never allow left-over tea to remain in teapot. For iced tea, pour the freshly made tea from the leaves into a pitcher and let cool, after which add ice and serve as soon as chilled.—[Mrs. J. C., N. Y.

Coffee

There are three methods of preparing coffee—one by filtering, the other by boiling, and the other by the careless process which produces a muddy and ill-flavored concoction which is as harmful as it is unpalatable. In the first place, the water should be freshly boiled (see directions for tea), and the coffee pot must be immaculately clean—of china, earthen or graniteware. Never allow left-over coffee to stand in the coffee pot, and scald the latter about once a week, adding a little soda to the water. The coffee pot should be rinsed with boiling water, and the fresh water for the coffee be boiling furiously. If a filtered coffee is desired, use a regular filterer or a homemade one, consisting of a round cheesecloth

bag with a wire run through the hem at the top, the circle a little wider than the top of the coffee pot, so that when the bag is suspended in the pot, the edge of the bag may turn over the edge of the pot, and permit the cover to be put on, and put 1 tablesp finely-ground coffee for each cup or person to be served into the filterer, and pour over the freshly boiling water. Keep the coffee pot standing in another pot of boiling water, to keep hot. The filtered coffee may be turned over the grounds in the filterer for a second time, to extract all the strength, and the coffee should then be served at once, with rich, boiling hot milk, or thick, sweet uncooked cream.

The coffee for filtering should always be ground very fine, but for boiled coffee, it should be ground coarse. For the latter put the coffee right into the pot, pour over the boiling water, cover closely, let boil up 1 minute, then move to back of stove and let draw 5 minutes, but no longer, pour off carefully through a fine sieve into another hot coffee pot, and serve at once. If properly prepared, the coffee will not be muddy and no egg nor shells will be required to "settle" it. The "settling," if necessary, is accomplished just as well with a dash of cold water. A good quality coffee, well roasted, is essential to good results. Do not grind a lot of coffee at once, and keep the beans in a tightly covered canister, so that they may not take on any other flavors, and that none of the aroma escapes. If the beans are in the slightest degree damp, they will be hard to grind. They can be made fresh and crisp by placing in a hot oven a few minutes, and cooling quickly.—[Mrs. J. C., N. Y.

Cereal Coffee

The directions which are printed on the package in which cereal coffee is bought should be carefully followed, and the same rules for tea and coffee, regarding fresh water and clean pots, are applicable here too. Cereal coffee requires long cooking, and when properly prepared is not only harmless, but delicious, nutritious and easily digested.—[A. G., Mass.

Homemade Cereal Coffee

To 1 qt wheat bran add 1 pt corn meal, ½ cup molasses, and 1 egg. Mix well together, then spread in a pie pan about ½ inch thick, and brown slowly and evenly in the oven. Watch carefully, as it burns easily, and if burned it would spoil the flavor. Some people like to add a very little butter or salt to the mixture. When browned and dry, store in covered tin cans. To make coffee use 1 cup of this cereal mixture for 1 qt coffee, and let boil 1 hour or more—it requires long

boiling to bring out the flavor. If desired, 1 tablesp ground coffee may be added during the last 5 minutes of boiling. Serve with cream and sugar.—[Mrs. V. R. L., Pa.

Cocoa and Cocoa Shells

Use half and half scalded milk and boiling water in a double boiler, allow 1 level teasp each of cocoa powder and sugar for each cup of liquid, mix these well in a cup, fill gradually with the boiling mixture, stirring to free from lumps, and then turn into the rest of the milk, boil 5 minutes, and serve at once, with or without extra thick, sweet cream. First boiling the cocoa in the water and then adding the scalded milk is an improvement. Cocoa shells or "nibs" are cheap and make a delicious drink. Be sure they are fresh. Allow ½ cup cocoa shells or more to 1 qt boiling water and boil gently at least 3 hours, then strain and serve hot with cream and sugar. A little vanilla flavor added to cocoa or cocoa shell "tea," after removing from fire, is liked by some.—[A. V. N., N. Y.

Chocolate

Allow 2 ozs bitter chocolate for 1 qt boiling water and scalded milk—half and half —and 4 level tablesp sugar. Melt the chocolate and sugar in a very little hot water, stir smooth, then gradually add the rest of the boiling water and boil 5 minutes, after which add the scalded milk and boil from 3 to 5 minutes longer, stirring to prevent boiling over and a skin from forming on the top.—[A. V. M., N. Y.

Quick Lemonade

Melt 1 lb sugar with enough water to prevent burning, and boil till it spins a thread, then add the juice of 1 doz lemons, and the thin yellow rind of 3 or 4 lemons. Let the mixture heat thoroughly, but do not allow it to come to a boil. When cool, bottle and seal. Use 1 tablesp for each glass of lemonade. Candy or dry the rest of the lemon rinds. Nice for seasoning.—[Mrs. E. W. A., Minn.

Lemonade and Orangeade

Make a syrup by boiling together sugar and water, and when cool use this to sweeten. A very, very little of the thin yellow rind of the fruit may be cooked in the syrup. Allow juice of 1 lemon or orange for 1 glass water, (or both mixed—half and half) sweeten with the sugar syrup, chill with ice, and serve at once.—[A. G., Mass.

Fruit Shrub

To 1 qt mashed, ripe fruit add 1 qt water, 2 ozs tartaric acid, and let stand 24 hours, then strain, and to each pt liquid add 1 pt sugar Stir until the sugar is dissolved, then put in bottles and let stand 2 days before corking and sealing.—[E. W. L., W. Va.

Currant, Raspberry or Strawberry Shrub

Pick and wash 6 qts of the fruit, put in a jar, cover with 3 pts good cider vinegar, let stand 10 hours, then bring to the scalding point, strain, and to each pt juice add 1 lb sugar and boil 15 minutes. Pour into bottles, cork tightly and seal. This is an excellent hot weather beverage. Use ½ cup syrup for 1 pt water.—[Mrs. E. M. H., Wis.

Pineapple Shrub

Pare 1 large, ripe pineapple, cut out the "eyes," chop fine, sweeten to taste, add 1 gal water, and let stand 3 days in a temperature of about 90 degrees, or until it begins to ferment. Bottle, cork tightly, and seal securely. Allow 2 tablesp of this shrub for 1 glass water.—[M. B., Ill.

ruit Punch

the juice of 1 doz oranges and ½ doz lemons, add 1 pineapple (fresh, grated, or canned), 2 ripe bananas, cut fine, and any other juicy fruit or berry in season. Add water and ice, and sweeten to taste.—[Mrs. F. S. T., Ct.

Tea Punch

To 1 qt cold tea (not strong), add the juice of 2 lemons and 1 orange, 2 scant cups sugar, and 1 pt seltzer or soda water. Cool with ice. A few raspberries, strawberries or chips of pineapple may be added, if liked.—[Mrs. D. W. B., N. Y.

Harvest Punch

On very hot days, when the harvest hands are working in the field, and the water jug is sent in to be replenished, mix with the water, ½ cup each sugar and cider vinegar and 1 level tablesp ginger. The harvesters will surely appreciate this.—[No Name.

Blackberry and Blueberry Cordials

Simmer blackberries with a very little water until they are soft, then strain, and to each pt juice add 1 lb sugar, ½ oz

cinnamon, scant ¼ oz mace, and 2 teasp extracts of cloves. Boil 15 to 20 minutes, stirring often, then cool, bottle, cork and seal.—[Mrs. F. S. T., Ct.

To 2 qts blueberries add 2 cups sugar, 1 cup water, and boil 10 minutes, then strain, and when cold, bottle, cork and seal.—[Mrs. L. S., Minn.

To Keep Cider

Make the cider of nice, sound apples, and while still fresh, strain, and heat, skimming the scum as it rises, but do not boil. Fill the hot cider into glass fruit jars, and seal air tight. This will come in handy in summer time for the harvest hands.—[No Name.

Canned Grape Juice

Pick over and wash some nice ripe grapes, add a very little water and cook as for jelly. When soft, strain through a jelly bag, but do not squeeze the bag, as this would cloud the liquid. To each pt strained juice add 1 cup sugar, boil 2 or 3 minutes, skim, bottle, cork, and seal while hot. When wanted for use, mix with an equal amount of water. The sugar may be omitted, if desired—many dyspeptics are ordered to drink unsweetened grape juice. Must be sealed in air-tight jars.—[K. A. D., N. D.

Syrups

Use only the best sugar and soft, filtered water, if possible, as this will save the trouble of clarification, which is necessary when inferior ingredients are used. Pour the water cold over the sugar, and let it slowly melt. Boil by gentle heat, and then keep simmering until it syrups. Buy the essence and tincture from a reliable druggist.

To make plain syrup, add to 6 lbs sugar ½ gal water. Boil until thoroughly dissolved and syrupy, and then filter.

To make clove syrup add to 1 lb plain syrup 30 drops quintessence of cloves. Bottle and shake well before using. To make orange syrup add to 1 lb plain syrup 2 ozs tincture of orange peel. For pineapple syrup add to 1 gal plain syrup ½ oz tartaric acid and 1 oz essence of pineapple. For raspberry syrup add to 1 gal plain syrup ¾ oz tincture of tartaric acid and ½ oz essence of raspberry. For sarsaparilla syrup, add to 1 gal plain syrup 10 drops oil of anise, 20 drops oil of wintergreen, and 20 drops oil of sarsaparilla. To make nectar add to 1 lb plain syrup 30 drops essence of nectar.

To make rose syrup allow for 1 lb fresh rose petals 1 qt clear water and 4 lbs granulated sugar. Put water in porcelain-

lined kettle, bring to boiling point, add rose petals, cover, take from fire, and stand away over night. Next morning strain through a fine cloth, add the sugar, and boil until sugar is entirely dissolved and "syrupy." Fill into clean bottles, press in good, clean corks that have been soaking in boiling water, to which a pinch of baking soda was added, and dip the tops of bottles (cork and all) into melted wax or parafine. Keep in a cool place. Fine rose flavor for cakes, ice creams, ices, icing, drinks, candies, etc.—[A. G., Mass.

Imitation Maple Syrup

Boil 1 doz clean corn cobs (red are best), from 1 to 2 hours, in enough water to leave nearly 1 pt liquid, when done, then strain, add 2 lbs brown sugar, and boil until as thick as desired. This syrup has a fine flavor, very much like maple syrup.—[Mrs. J. L. R., O.

Silver Drip Syrup

To 3 cups sugar add 1 cup water and ½ teasp purifier, and boil 15 minutes, then skim or strain. Nice to serve with warm cakes. The purifier is made as follows: Mix and sift together three times 1 teasp each flour, sugar, and powdered alum. This mixture can be kept on hand and used as needed.—[Mrs. C. H. Y., Mo.

Soda Syrup

To 2 lbs sugar add 2 ozs tartaric acid and 1½ qts boiling water. Stir until the sugar is dissolved, and let cool, then add 1 oz of any preferred flavoring, and the beaten whites of 3 eggs. Put 2 tablesp of this syrup in a glass half full cold water, and stir in scant ¼ teasp soda.—[Mrs. E. T., Vt.

Cherry Syrup

Boil ripe cherries with a very little water, and when soft, strain through a jelly bag. For each qt juice allow 3 lbs sugar. Put the sugar on with freshly boiled water, allowing 1 pt water for every 3 lbs sugar. Stir until dissolved, then add the cherry juice, bring to a boil, skim, and boil rapidly for 1 or 2 minutes. Bottle, cork and seal. This syrup is delicious with hot cakes, or for flavoring puddings, sauces, ice cream, etc.—[Mrs. O. M. P., N. H.

Toast Water

Cut slices of stale bread ¼ inch thick, put in slow oven to crisp, and when a golden brown, break in pieces, add an equal amount boiling water, let stand 1 hour, then strain, and serve hot or cold with or without sugar.—[J. H.

Rice Water

Wash 2 tablesp rice first in cold water and then in hot water, add 1 qt cold water, let simmer gently 1 hour, then strain, and add salt and sugar to taste. Serve as it is, or diluted with milk.—[J. H.

Barley Water

Wash 3 or 4 teasp pearl barley and put over the fire with a little cold water. Boil 4 or 5 minutes, then drain, rinse in cold water, add 1 qt fresh cold water, let come to the boiling point, and then simmer slowly until reduced to about 3 cups liquid. Add salt and sugar to taste and serve as it is, or diluted with milk.—[J. H.

Oyster Tea

Chop fine 2 doz oysters, add 1 pt cold water, boil 5 minutes, strain, season with salt and pepper, and serve with crisp oyster crackers.—[M. P., N. H.

Beef Tea

Cut 2 lbs top-round beefsteak in ½-inch pieces, put into a porcelain-lined or agate saucepan, cover with pounded ice 1 inch thick, and let stand about 2 hours. Then put over the fire, let heat nearly to the boiling point, and strain. Another way is to put into an earthern jar the same amount of beef round, with a knuckle of veal, broken up. Cover the jar and place in a large saucepan of boiling water, and let boil slowly 5 or 6 hours, after which the jar will be well filled with meat juice. Strain and cool. It will jelly. Serve cold in summer, and dissolved in a little hot water in winter. Remember that this is extract of beef, and therefore a little of it goes a long way.—[A. G., Mass.

Flaxseed Tea

Wash 2 tablesp whole flaxseed, add 1 qt boiling water, let boil 1 or 2 hours, strain, and add lemon juice and sugar to taste. Very soothing and good for those suffering with a cold.—[J. H.

Serve cold chocolate or cocoa topped off with whipped cream.—[E. M. C., Mich.

Add a little rolled oats to lemonade, on days when it is "almost too hot to eat."—[Mrs. D. L. P., Cuba.

Freshly made buttermilk, nice and clean, chilled on ice, and sweetened to taste, is a very healthful beverage.—[A. G., Mass.

Beat 1 egg, put in a glass with 1 tablesp sugar, mix well and fill with hot, sweet cider, stirring constantly.—[F. L. R., Ct.

Cook rhubarb in plenty of water, strain, sweeten to taste, and boil about 5 minutes. This is nice syrup to add to lemonade.—[E. B., Mass.

Put 1 level teasp ground ginger in a pt pitcher, add a dash of grated nutmeg, the juice of 1 lemon, sugar to taste, and fill up with boiling water. Steep a few minutes, then strain.—[F. L. R., Ct.

Moisten 1 oz finely ground tea with cold water, let stand 20 minutes, then pour on 1 pt fresh boiling water, and steep 1 minute, but no longer.—[Mrs. D. W. B., N. Y.

[PASTE ADDITIONAL RECIPES HERE]

Ices, Ice Cream and Confections

WHAT is more delightfully cooling and refreshing than frozen fruit ices and ice cream? And not only are they most palatable, but ice cream is nourishing as well, and of great value in the sick room. Pure, homemade candies also possess dietetic value, and when partaken of sparingly and only occasionally, can do no harm, except perhaps to those whose state of health requires total abstinence from all sweets. The following directions and recipes will doubtless answer all the needs of the family of average means, in that particular branch of the art of cookery.

How to Freeze Ices and Creams

Small freezers, for family use, can now be had at such reasonable prices, that almost nine out of every ten housekeepers can count a freezer among her necessary cooking utensils. On farms where milk, cream, eggs and fruit are plentiful, the chief item of expense, when making ice cream, is the ice—unless the farm can also boast of a well-filled ice-house—but even if not, 5c or 10c worth of ice will go a long way.

Put the ice in a bag and crush fine by pounding with a wooden mallet or the broad side of an axe—there should be no pieces larger than a walnut—the finer, the better. Use three parts coarse rock salt to one part crushed ice, evenly distributed and pack closely and solidly around the can in the freezer. The cream will freeze more quickly if more salt is used, but will not be so fine grained. Remember that freezing increases the bulk of the cream mixture, and therefore never fill the can more than three-quarters full. The ice and salt need come up no further than the contents of can.

Cover the can closely, adjust the top, and make sure that the can fits in the socket, so that the crank may be turned readily. Turn the crank slowly and steadily at first, afterwards more rapidly, until it becomes difficult to turn, which is the sign that freezing has been accomplished. More ice and salt may be added, from time to time, if necessary, but the water should not be drawn off before the freezing is done, unless it gets so high that it threatens to run over into the can. It is the salt water that does the freezing, and it is the salt that melts the ice, and the more salt, the quicker the

freezing, although, as before mentioned, quick freezing produces a coarse grained cream.

After the mixture is well frozen, draw the water off, carefully remove cover and dasher, and pack the cream down solidly, then return the cover, closing the opening in same securely with a cork, and repack the freezer, using four parts crushed ice to one part salt. Cover with a piece of carpet or quilt, and let stand at least two or three hours to "ripen," before serving, although it may stand even longer.

Lemon or Orange Ice

For a lemon ice boil together 20 minutes 2 cups sugar with 4 cups water, or until it syrups, then add ¾ cup strained lemon juice, let get cold, and then freeze. Proceed the same for orange ice, only use less lemon—about ¼ cup lemon juice —and 2 cups orange juice, with the grated rind of 2 oranges.

Strawberry, Raspberry and Currant Ices

To 1½ cups sugar add 4 cups water and boil 20 minutes, or until it syrups, then add either 2 cups strawberry, raspberry or currant juice (a mixture of half raspberry and half currant is nice), and in the case of strawberry or raspberry alone, add to the former 1 tablesp and to the latter 2 tablesp lemon juice. Let the mixture get cold, and then freeze. To obtain the pure fruit juice, mash, heat a little, but add no water, and squeeze through a cheese cloth bag. Strain again if the liquid does not look clear enough.

Milk Sherbet

Mix together 1½ cups sugar and the juice of 3 lemons (if small or not very juicy, use 4 lemons) and then add, slowly and gradually, stirring constantly, 4 cups milk. If this is carefully done, it will not curdle, but if it should happen to curdle, it will not spoil the sherbet, though it may not look so nice. Freeze.

Peach Sherbet

To 2 cups sugar add 1 qt water and about 10 peach kernels, and boil 20 minutes, then add 1 teasp clear granulated gelatine, soaked in 2 tablesp cold water, and stir until dissolved. Let get cold, and then add 1½ cups mashed peach pulp (fully ripe peaches mashed through a sieve), and the juice of 1 lemon and 2 oranges. Freeze.

Coffee Sherbet

To ½ or ¾ cup finely ground coffee add 1 beaten egg and the crushed shell, then stir in ½ cup cold water, and when

well mixed, add 6 cups boiling water and let boil 2 or 3 minutes, but no longer, then add 2 teasp clear granulated gelatine soaked in 2 tablesp cold water, and stir till dissolved, then strain through cheese cloth wrung out of hot water. Add to the strained liquid 1½ cups sugar, and when dissolved and cold, freeze. Serve in glass cups, each one topped off with a spoonful of whipped cream.

Grape Sherbet

To 1 pt sugar add 1 qt water and boil 20 minutes, then add 1 teasp clear granulated gelatine soaked in 1 tablesp cold water, and when dissolved, remove from fire, add 1 pt clear grape juice, and the juice of 2 lemons. Cool and freeze.

Pineapple Frappe

To 1½ cups sugar add 2 cups water and boil 15 minutes, then add juice of 3 lemons and a fresh pineapple, shredded (or canned pineapple, but in that case use less sugar in the syrup). Remove from fire and stir in 2 cups cold water, and when cold, freeze, using equal parts of ice and salt. Other juicy fruits or berries can be used the same way.

Vanilla or Chocolate Ice Cream

Mix well together 1 cup sugar, 1 tablesp flour and ⅛ teasp salt, then add 1 beaten egg, and very gradually 2 cups hot milk. Cook in a double boiler 20 minutes, stirring constantly, and when cold add 1 qt cream (thin), and 2 tablesp vanilla extract. The mixture should be nice and smooth, like custard, but should it happen to curdle, it will not show after freezing, nor affect the taste. Freeze. For chocolate ice cream use only 1 tablesp vanilla, and add 1 or 1½ squares of bitter chocolate, or an equal quantity of cocoa. Ice creams should taste very sweet before freezing. For variety, when making vanilla ice cream, burn half the sugar (to make a caramel) and add it to the hot custard. Chopped nut meats added to vanilla ice cream is also nice.

Coffee Ice Cream

Scald together 1½ cups milk and ½ cup freshly made, strong, black coffee, then gradually add this to 1¼ cups sugar mixed with 2 beaten eggs and a pinch of salt, stirring vigorously, and cook in a double boiler until thickened, then add, slowly and gradually, 1 qt cream, stirring constantly, and let stand on back of range about 20 minutes. Cool and freeze.

Unboiled Foundation Cream

Into a bowl put the white of 1 egg, ½ tablesp cold water, and ¾ teasp vanilla, and beat until well mixed, then add gradually 1 lb confectioner's sugar (or a little less), until stiff enough to handle or knead. This cream can be used in various ways. For creamed walnuts, break off small pieces, shape into small, flat cakes, and press half a walnut on either side of each cake. For chocolate cream drops, shape into small balls, stick on end of knitting needle or a toothpick, and dip in melted chocolate, to which no water has been added. For nut bars, work chopped nut meats into the cream, and cut in small bars. The cream can be flavored and colored to suit.

Colorings for Candy

Prepared cochineal is harmless and tasteless, used in small quantities, and produces all the pretty and varying shades from a light pink to a deep red. Buy 1 oz powdered cochineal at the drug store and boil it with 5 grains bi-carbonate of soda and ½ pt soft water until reduced one-half, then add 2 drachms each of powdered alum and cream of tartar, let boil 10 minutes longer, and strain through double cheese cloth. Bottle and cork. From 5 to 10 drops is enough to color candy.

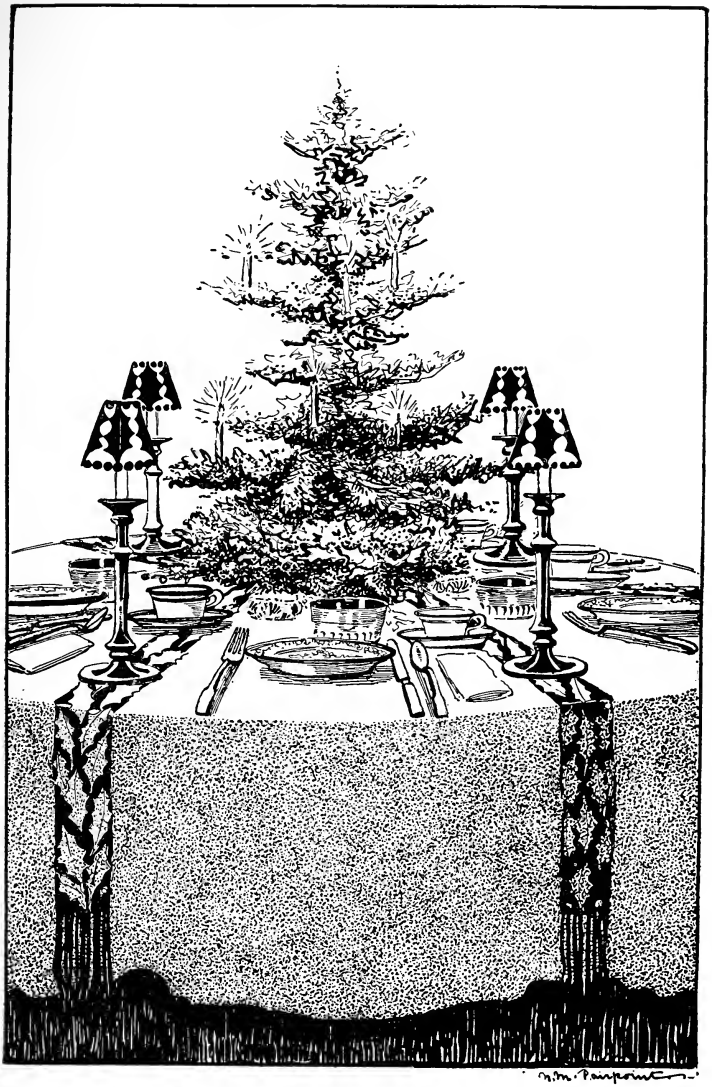
A nice yellow color is obtained by using more or less of the grated rind of an orange, or the following preparation: Boil 1 oz English hay-saffron in 1 pt water until reduced one-half, then strain, and bottle and cork. Be careful not to use too much of this coloring, or you may find the flavoring objectionable.

Pretty amber or light brown colors can be obtained by using a few drops, more or less, of caramel, which is prepared as follows: Put ½ pt sugar in a granite-ware kettle over the fire, and stir constantly until it melts and begins to smoke and burn, then quickly add ½ pt water, and stir and boil until a thick syrup, the consistency of molasses. Bottle and cork. Will keep a year.

Use spinach greens to obtain green shades. Boil down to a very small quantity, then strain and boil the juice again until it curdles, after which strain again and let the soft residue dry in the air until it forms a thick paste, then rub in an equal quantity of powdered sugar, and when smooth, put away in a covered glass jar.

Peppermint Drops

Stir until dissolved 1½ cups sugar and ½ cup boiling water, then boil 10 minutes, remove from fire, add 6 to 8 drops oil of peppermint, and beat until the right consistency to drop from tip of spoon on buttered paper.



NO. I—PRETTY DECORATION FOR CHRISTMAS TABLE.

NO. II—A PATRIOTIC TABLE FOR THE FOURTH OF JULY.

Gum Drops or Wafers

Soak 1 oz gum tragacanth (bought at drug store) in 1 cup cold water about 24 hours, and then rub through a fine wire sieve. Knead in enough confectioner's sugar so the mass can be handled, and add flavoring and coloring as preferred. Roll thin on a smooth board dredged with confectioner's sugar, cut in small squares or fancy shapes, and roll in granulated sugar.

Plain Molasses Candy

Put 3 tablesp butter in a small granite-ware kettle, place over fire, and when melted, add 2 cups molasses and ¾ cup sugar, stirring until sugar is dissolved. Boil steadily until, when a little is dropped in cold water, the candy will become brittle. Stir constantly, to prevent burning and boiling over. Just before removing from the fire, add 1 tablesp vinegar, and pour the mixture on a well-buttered pie plate. When cool enough to handle, pull until the candy is porous and light colored, using the hands, well buttered, but be careful to handle the candy lightly, between fingers and thumbs. Squeezing between the hands would spoil it. Cut in small pieces with a sharp knife, and arrange on buttered plates to cool.

Velvet Molasses Candy

Put over the fire, in a granite-ware kettle, 1 cup molasses, 3 cups sugar, 1 cup boiling water, and 3 tablesp vinegar. When it reaches the boiling point, add ½ teasp cream of tartar, and boil until, when a little is dropped in cold water, it will become brittle. Stir constantly, and when nearly done, add ½ cup melted butter and ¼ teasp soda. Pour on a buttered pie plate, and when cool enough to handle, pull, same as directed in recipe for plain molasses candy, working in, while pulling 1 teasp vanilla and ½ teasp lemon extract, or a few drops of peppermint or oil of wintergreen.

Sugar Candy

Put 2 tablesp butter in a granite-ware kettle, and when melted add 2 cups sugar and ½ cup vinegar. Stir until sugar is dissolved, and boil until when a little of the mixture is dropped in cold water it will become brittle. Pour on a buttered pie plate, and pull, the same as molasses candy.

Cream Candy

Into an agate-ware kettle put 3 cups sugar, ½ cup boiling water, ½ tablesp vinegar, and ¼ teasp cream of tartar. Stir until the sugar is dissolved, then boil without stirring until it will brittle when a little is dropped in cold water. Pour on a buttered plate, and as soon as it can be handled, pull until

white and glossy, meanwhile working in any desired flavor—lemon, orange or vanilla extract, or a few drops of oil of wintergreen or sassafras, or peppermint. Cut in small pieces and lay on a buttered plate to cool.

Old-Fashioned Butter Scotch

Boil together until it will brittle, 1 cup sugar, ¼ cup molasses, ½ cup butter, 2 tablesp boiling water, and 1 tablesp vinegar, then pour on a buttered plate, and before it hardens, mark in squares with a knife. If liked, a little vanilla extract or cinnamon may be added, after removing from fire.

Plain Butter Taffy

Boil until it brittles, 2 cups brown sugar, ¼ cup molasses, 2 tablesp each vinegar and water, and ½ teasp salt. When nearly done add ¼ cup butter, and after removing from fire, 2 teasp vanilla extract. Pour on a buttered plate, and before it hardens, mark in squares with a knife.

Horehound Taffy

Buy any desired quantity of pressed horehound at the drug store, cut off a piece about 1 inch square, and steep 1 minute in 2 cups boiling water, then strain through a double cheese cloth, add 3 cups sugar and ½ teasp cream of tartar, and boil until it will brittle, then pour on a buttered plate, and before it hardens, mark with a knife in small squares.

Chocolate or Nut Caramels

Put 2½ tablesp butter in a kettle over the fire, and when melted add 2 cups molasses, 1 cup brown sugar, and ½ cup milk. Stir until sugar is dissolved, let come to the boiling point, then add 2 or 3 squares bitter chocolate, and stir until it is melted. Boil until, when a little is dropped in cold water, it can be shaped into a soft, firm ball, between the fingers, then remove from fire, add 1 teasp vanilla, pour on a buttered plate, and when cool, mark in inch squares with a sharp knife. To make nut caramels, add to the above 1 lb English walnuts, chopped fine, or ½ lb blanched almonds, chopped, or any other nut meats.

Cocoanut Candy

Put 2 teasp butter in a granite-ware saucepan, and when melted add 1½ cups sugar and 1 cup milk, and stir until sugar is dissolved. Boil 12 minutes after it begins to boil, then remove from fire and add ½ teasp vanilla and ¼ cup grated or shredded cocoanut, and beat until creamy, then pour on a buttered plate, cool, and mark in squares with a sharp knife. Any nut meats may be used instead of cocoanut.

Table Equipment and Etiquette

IN this chapter no attempts are made to deal with knotty problems of formal dining etiquette, or to suggest elaborate functions which the average farm housewife, minus hired help, would be unable to carry out. There are books aplenty on such subjects, and anyone who can afford time and money to live or entertain in lavish and formal style can afford to buy such books, and need not turn to this humble little volume for the desired information. But the endeavor is, rather, to point out the "little things" pertaining to refinement that are so easily overlooked, unless we take time to think and train ourselves to an everyday observance of them, to the end that good manners may become a part of us, so to speak, and enable us to "hold our own" in any society, without awkwardness or embarrassment. In this, as in all other accomplishments, ease comes with constant practice.

The Dining Room

It is a mistake to clutter up any room in the house with an odd assortment of dust collecting things that serve neither for use nor ornament, and this applies with emphasis to the dining room, which should be plainly furnished with such necessary articles as one can afford, and be an altogether bright and cheerful looking room. Red is a favorite color for dining room paper, with yellow and lively greens as close seconds. Pictures always show off best against rather plain papers, and the pictures themselves had far better be few and good, than many and poor or inappropriate. All the appointments of a dining room should radiate brightness and cheerfulness. That everything should be immaculately clean goes without saying, and another most important point, too often neglected, is the ventilation. Fresh air, and plenty of it, is an absolute necessity and will do much toward promoting digestion and good humor. Let the housewife not forget that

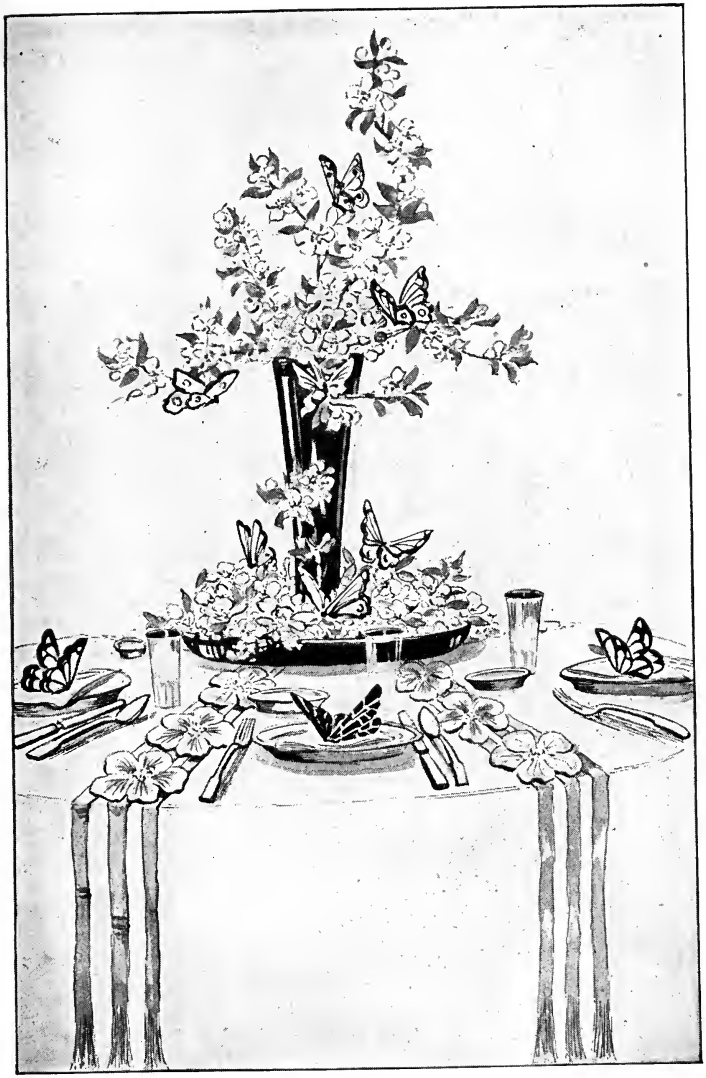
fresh air can be warmed more easily than stale air, and that fresh air costs nothing. A few growing plants add to the attractiveness of a dining room, as do clean window panes and plain white curtains. Let the room in which the whole family assembles three times a day be as nice as you can plan and make and keep it.

The Dining Room Table

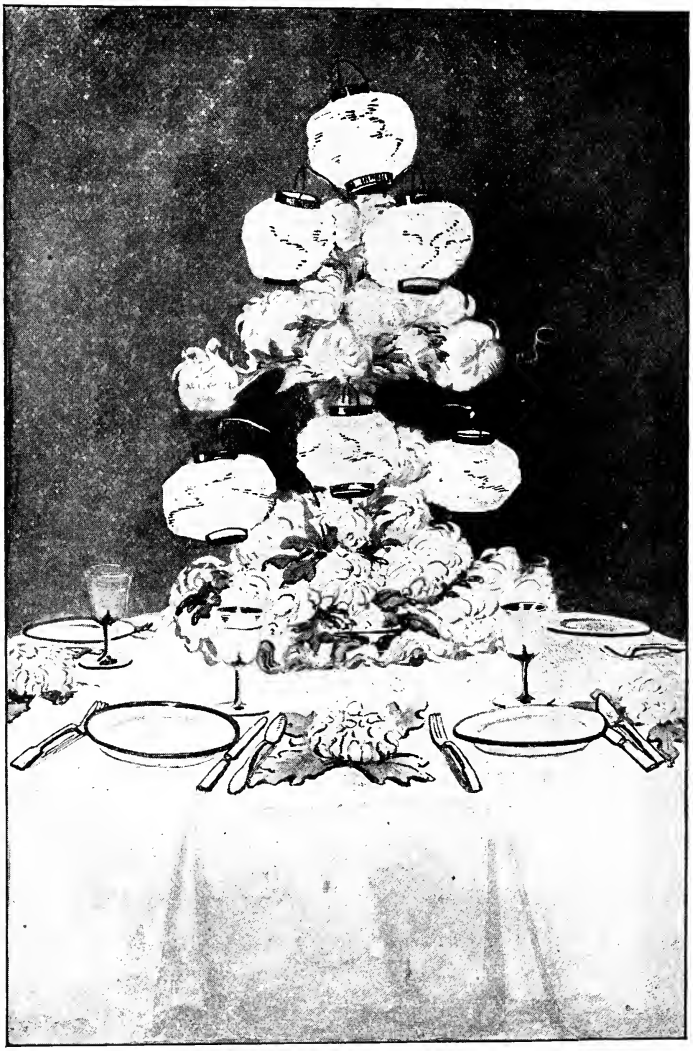
Some one once remarked facetiously that the best decoration for a dining room table is a well-cooked dinner, and in this he was not so far wrong, though he might have gone further and said that the best dinner might be served in an unappetizing manner, and even a plain meal be made appetizing by the way it is served. It is a mistake to use nice table linen and dishes only for very special occasions, or when entertaining company. Such a system makes everyone, and especially the children, rather awkward when the special occasions with their special table display do come along. It would help wonderfully to induce everyone to use his best table manners always, if nice table equipment were an every-day affair—the influence of environment is not a theory, but a fact.

The table should be spread first with a "silence cloth," made of two layers of white outing or Canton flannel, and then with a white table cloth. Even if the latter is not fine linen, as long as it is clean it will be all right, and careful table manners will make too frequent changes unnecessary. A little doily in the center, with a small fern or a vase of flowers, adds a bright touch which costs nothing. The table should be set with care, and no necessary article omitted, so as to obviate unpleasant excursions to pantry and kitchen during the progress of the meal. The little son or daughter can be trained to save the mother considerable work, in setting and clearing the table, and in serving the meal. Put a plate at each place, the forks at the left side, and the knives and spoons (including tea spoons) at the right side. The napkins may be placed either on the plate or on the left side, and the water glass should be placed a little to the right of the plate, at the head of the knives, while the little bread plates or butter patties are placed in a corresponding position at the left side.

The soup plates should be placed near at hand to the one who is to serve from the tureen, and each person be served by a certain member of the family whose duty or turn it is to play waiter or waitress for that week, the same one also



NO. III—WITH BLOSSOMS AND BUTTERFLIES.



NO. IV—CHRYSANTHEMUMS AND "JAP" LANTERNS

quietly removing the empty plates. Always serve full plates and remove empty plates from the right, but in presenting dishes or platters for the individual to help himself, serve from the left. After the soup course the meat, vegetables and potatoes, which, already dished, had been left in the warming oven, may be placed on the table and be served individually by the appointed waiter, or passed around from hand to hand, the waiter removing the plates, dishes and platters after this course, and placing the dessert plates and dessert. All extra plates and cups and saucers, and everything necessary for serving the meal, should be in readiness on a little side table or side board, before beginning the meal, and the empty plates and dishes and platters removed noiselessly and carried out on a big tray, so as to save running about as much as possible, which would otherwise create an undesirable air of confusion.

All these directions may sound rather formidable, and seem rather too much for everyday use, when "hustle" is the watchword, but they are in reality most easily carried out, if everything is done with precision according to a fixed system, by trained and willing hands. It is only by constantly practising good manners that one can become thoroughly conversant with them, and it is both elevating and inspiring to do one's best, always, and to cultivate refinement in all we say and do.

Table Manners

It should be counted an unpardonable offense to appear at table any other way but clean. No matter how heavy or dirty the work one must do, water and soap, and a comb and clothes brush will help one to "spruce up" in a few minutes. The practice of cleanliness inspires respect and promotes self-respect. It is decidedly worth while to cultivate both. When men have been working in the fields and their boots are plastered with earth or ill-smelling matter, let them remove the boots and slip into a handy pair of slippers. The change is restful to the feet and takes but a few minutes to accomplish. In like manner children should be taught the gospel of cleanliness.

Let the conversation at table be bright and cheery, and on no account let troublesome or unpleasant subjects be broached, nor permit any personal grievances to be aired. The state of mind has considerable to do with the digestion, which in turn affects nutrition. To adapt a scriptural passage:

"Better a crust with a happy spirit, than a full meal with contention."

Teach the children to be quiet in voice and manners, not to make a "sucking" noise when drinking soup, to take the soup from the side of the spoon, not to tip their plates, nor spread the contents over the edge of the plates, to handle forks and knives properly and never to put the latter in their mouths, or use it to convey food to their mouths, not to "play" with the dishes or food, not to drink with the mouth full of food, to thoroughly chew and swallow each mouthful, and to make as little noise as possible all through the process of eating their meals.

It goes without saying that parents want to teach by example as well as precept, and though it may be some trouble and require much patience to teach children how to conduct themselves properly, it is something that ought to be done, and had much better be done sooner than later. It is hard to teach an old dog new tricks. There is no patent on refinement, and all who will may cultivate it, to their own satisfaction and to the delight of all with whom they may come in contact. The term "country boor" is a reproach which none should be willing to stand for in this age of progress for all.

Special Table Decorations

(SEE ILLUSTRATIONS)

No. I—A very simple and easily managed decoration for the Christmas supper table is shown in the illustration on another page. The cloth is white and the holly ribbons, green on a red back-ground, can be of silk ribbon or cotton, with the real leaves appliqued, or of *crepe* paper. Two long strips should be crossed at the center of the table, allowing the four ends to come to the edge of the tablecloth. In the center place a tiny Christmas tree decorated with small red candles and bright bits of tinsel, but do not hang anything heavy on the tree, nor dress it too elaborately. The tree should be firmly fixed in a wooden brace or stand, painted green, or concealed with green branches. Put red candles in the candlesticks and shade them with any appropriate shade you can buy or can make, but be sure they are placed on straight, over a wire frame, the upper edges protected with a strip of asbestos. The shades can very easily be made of *crepe* paper.

No. II—For a Fourth of July luncheon or supper, the decoration suggested in the illustration would be most appropriate. The ribbon, as in the case of the Christmas table, can be of silk, cotton or *crepe* paper, and the centerpiece is simply composed of a tall vase placed in a fern dish, and both decorated with ferns and flags. The latter can be of silk, cotton or paper, and two of them should be crossed at the head of each plate. The napkins might also be of *crepe* paper, with flag designs.

No. III—For any special occasions, such as a birthday celebration or wedding anniversary, occurring during the season when blossoms are plentiful, the decoration suggested in the illustration would be most dainty. Use blossoms in profusion, let the ribbon streamers be pink, and the butterflies made of gaily colored *crepe* or tissue paper. The whole decorative scheme should be light and airy, suggestive of, and in harmony with the sweet spring season.

No. IV—In fall, when dahlias and chrysanthemums are plentiful, a very handsome centerpiece for the table can be built up with a tall vase filled with flowers of gorgeous coloring, and pliable green stems or stripped branches to hold small, gaily-colored Japanese lanterns. Between each plate place a beautiful chrysanthemum on four pressed autumn leaves of maple or oak, as suggested in the illustration.

No. V—When summer is at its hight, it is an easy matter to fix up attractive and appropriate table decorations, simple or elaborate, as the occasion may warrant. The illustration shows a pretty, low and broad glass bowl, filled with gay flowers and foliage, and placed on a mirror, the edge of which is hidden under a close border of small flowers—any kind that does not wither easily.

No. VI—Yellow pumpkins, scraped clean inside, and a candle placed in the top one, the face openings covered inside with red tissue paper, form the chief table decoration for a Hallow-e'en party. Arrange three in a group, and fill these with nuts and candy, replacing the caps, and on the top of these carefully place the "face" pumpkin with the candle inside. Group three ears of red corn and three red apples between each pumpkin, dispose red candles in a circle around these, and place a large green pumpkin leaf under each plate.

Canning and Preserving Hints

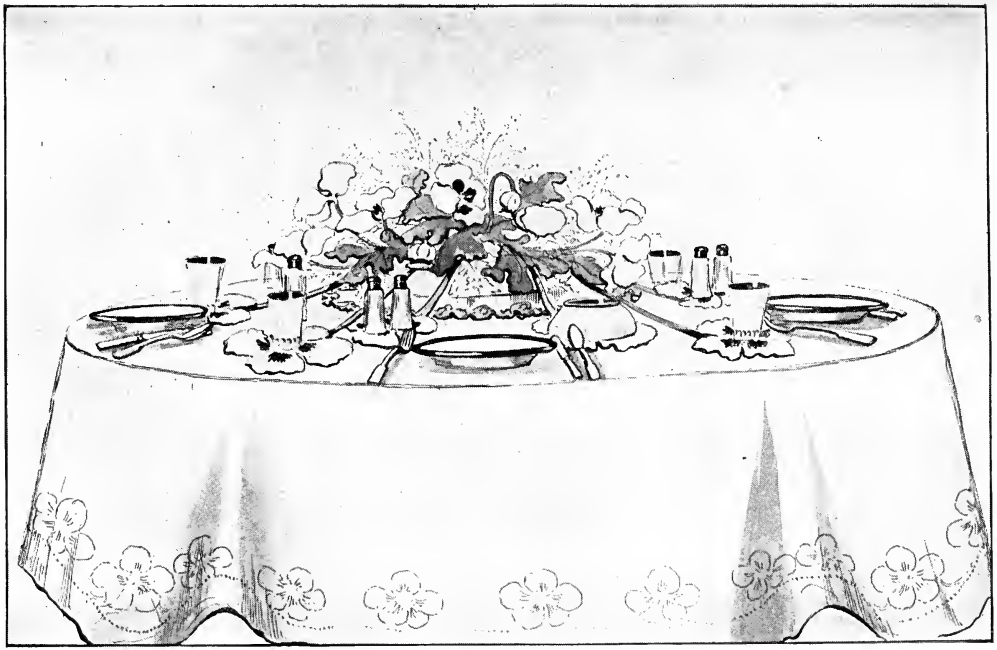
Envelop glass jars in towels wrung out of hot water, pour the fruit in slowly, and the jars will not break. Screw on covers as tight as possible, being sure that the rubber shows all around the cover. Never turn the covers on the cans after they have cooled, for it loosens instead of tightening them. It also loosens them to lift the cans by the tops, after they are sealed.—[N. L., Tenn.

When I can pears, I first wash, peel and core the fruit and then put the cores and parings into a preserving kettle and pour in enough water to almost cover. Boil until the juice is all extracted, then strain through a jelly bag, add 1 cup sugar for each qt fruit, let boil up and then drop in the pears and boil them till tender. When done, skim out the pears, drop them into hot jars, boil the syrup a little longer, and then pour it over the fruit in the jars and seal while hot.—[Mrs. R. W., Me.

In canning tomatoes last fall I ran short of jars, so, instead of putting meat and juice in jar, I drained off all the juice possible, which I then put through strainer to rid of seeds. The meaty portions were canned, the clear juice was put scalding hot into clean, hot bottles, clean corks inserted, and a solid coating of fruit sealing wax given to cork and top of bottle. The bottle was inverted and plunged into hot wax, as the easiest way. Each bottle when opened, makes soup for four, with addition of milk and thickening.—[Mrs. R. J. F.

Berries canned cold with sugar, without cooking, may deceive you into thinking that they have spoiled for they will work some and make the outside of the jar sticky with juice and mould, but this will not affect the contents of the jar. Before using, clean the outside of the jar thoroughly and pour the contents in a dish and let stand several hours to throw off the acid gases. Berries canned this way are nice served with cream.—[Mrs. E. B. L., Me.

Many housekeepers make little ceremony canning berries of any kind. The main thing is to use only good, ripe berries. Pick as they ripen, put into jars and pour over them boiling hot syrup made of sugar and water. Have the glass overflowing full, seal while hot, and then set the jars in a pail or boiler of boiling water which more than covers the jars. Cover the pail closely and throw a cloth or quilt over it, and let stand until cold. Be sure that the tops are screwed on the jars as tight as possible.—[Miss F. L. R., Ct.



NO. V—CENTERPIECE OF FLOWERS IN GLASS BOWL ON A MIRROR.

NO. VI– PUMPKINS, CORN, APPLES AND CANDLES FOR HALLOW-E'EN.

Canning and Preserving

URING the spring, summer and early fall months, the good housekeeper on the farm finds her hands full, for in each of those seasons Mother Nature provides something in the line of fruit or vegetable which needs to be canned or preserved for use during the bleak and barren months of winter, beginning with the earliest berries and garden truck and winding up with the late pears, peaches, plums, etc., in the fall months. To do one's own canning and preserving means much warm work during the warm seasons, but it also means many dollars saved and a wholesome and bounteous table supply for the greater part of the year. Therefore, every good housekeeper is interested in canning and preserving recipes, and it is hoped that among the following she will find many that will please her and perhaps point the way to new methods or combinations.

Methods of Canning

There are two canning methods most generally used, the first being to boil the fruit in a syrup and then filling into the jars and sealing while hot. The second method is a little more troublesome, but thought by many cooks to be the best. The glass cans are filled with the fruit and sugar or juice, raw or partly cooked, the covers adjusted loosely, and the cans then set in a boiler of water and boiled for a prescribed time. Hay or pieces of wood are first placed in the bottom of the boiler, and hay or cloths packed between the jars, so they will not crack, and the water is allowed to come almost but not quite up to the tops of the jars. The boiler is closely covered during the boiling process, to retain the steam. When they have boiled or steamed long enough the jars are removed from the boiler, each one filled full with juice or syrup, the rubbers adjusted, and the covers screwed down as tight as possible.

About the Jars for Canning

Of course, the jars must be perfectly clean, the covers ditto, and fit exactly, and the rubbers new and of good quality. Sometimes, though very seldom, two old rubbers that seem good can be used in place of one new one, but it is always more or less of a risk to try this. Jars, covers and rubbers about which there is the least bit of doubt had better be kept for very sweet or spiced preserves, catsups or hot relishes, that do not spoil easily. The wise housekeeper, as soon as she empties a glass jar of its contents, immediately washes and dries the jar, cover and rubber band, and puts the jar away in a dust-proof place with the rubber band and a small lump of charcoal inside and the cover screwed on loosely. This saves time and trouble for the next canning season, when the task of fitting cans and covers is especially wearysome. However, if this was not done, it will be necessary to try all the cans and covers. This is best done the evening before they are wanted. Wash and rinse the jars and covers thoroughly, using some baking soda with hot water, until you are sure each jar is sweet and clean. Then put some clean water in each jar, put on the rubbers and the covers that seem to fit best, screw tight, and let the jars stand on their heads all night. The leaky ones can then be easily taken out the next morning, and perhaps tried with other covers, or set aside for other use. The foregoing directions apply chiefly to the old-fashioned glass cans with zinc porcelain-lined covers—when the new glass covered snap or lightning jars are used, there need be no matching of covers and jars.

Heating and Filling Jars

If hot fruit and syrup are poured into cold glass jars, they will immediately crack. Warm jars by placing them in hot water on the back of the stove, and when ready to fill stand the jars on a folded towel wrung out of hot water. A silver fork or spoon placed in the jar while it is being filled is also said to be effective in preventing cracking from heat. The jars must be overflowing full when the covers are put on, and great care should be taken that no air bubbles remain in the jar. To break these up, gently run a silver knife through the contents, just before the final filling up. If not quite enough syrup is on hand to fill the jars full to overflowing, a little boiling water may be poured in each. Seal while hot, screwing down the lids as tight as possible. Before they are quite cold, try if they can be screwed any tighter. If properly fitting covers and good, new rubbers were used, the jars will be sealed air tight, but if there is any doubt

about this, let them stand on their heads over night. Those that show any signs of leaking will have to be opened and the contents heated over again, and put in jars with better fitting covers. Store all canned goods in a cool, dark and dry place. A paper bag slipped over each jar will help exclude light.—[A. G., Mass.

About Salicylic Acid

A number of recipes for canning and preserving, which call for salicylic acid to help the preserving process, were received by the editor of this book, but have been omitted because it was deemed unwise to recommend them, inasmuch as salicylic acid, if used at all, must be used with the greatest caution. Salicylic acid is a drug which should only be prescribed by a competent physician fully aware of the condition of his patient. It is dangerous to partake of it frequently, however small the quantity may be. What is meat for one man may be poison for another. Chemical preservatives should never be used in putting up articles of food. Our national pure food laws have recently made wise provisions in this respect.—[Editor.

Canned Cherries

Pick cherries over carefully, discarding all wormy and unripe ones. Allow 1 cup sugar for each qt jar of fruit. Put the cherries and sugar in layers in the jars until they are nearly full, then arrange the jars in a boiler, first placing a layer of straw in the bottom of the boiler and also pack some straw between the jars. Cover the jars but do not put on the rubbers. Then pour enough water into the boiler to come nearly to the top of the jars but not enough so that any of it can run into the jars. Cover the boiler and let boil until the sugar in the jars is melted and forms a clear syrup. Meanwhile have more syrup in a preserving kettle, and when the fruit is ready, take out the jars, one at a time, fill up full with the boiling hot syrup, put on the rubbers, and seal at once. Be sure to have the glass overflowing full with syrup.—[M. C., Va.

To Can whole Cherries Cold

Use freshly picked, carefully selected cherries, not overripe and with the stems on, wash and drain them carefully and fill into cans, but do not pit them or remove the stems, and be careful not to break the stems. Fill the cans with fresh cold water, shake well to be sure there are no air bubbles in the can, then fill to overflowing with fresh water

and seal at once. When opened they will be just like fresh picked cherries, and you can serve them Christmas time and set your guests to wondering where you got fresh cherries. They must be sealed air tight, and stored in a dark, dry and cool place.—[Mrs. L. W., O.

Cherry Preserves

Wash the cherries thoroughly at least 3 times, then drain well and weigh. To each lb cherries allow 1 lb sugar and boil until most of the cherries have broken to pieces. If liked, add 1 sliced lemon (seeds discarded), to every 4 qts of the preserves and boil together with the preserves until done. Put up in stone jars.—[Miss K. B., Minn.

Sour Cherry Preserve

For each lb carefully selected cherries, allow 1 lb sugar. Put the sugar in a perserving kettle and add 1 small cup cold water to every lb sugar and boil until the syrup is transparent, taking care not to let it scorch or burn, and skimming off all skum that rises to the surface. After this put in the cherries and let them boil for 15 minutes, then skim out the cherries and put them into glass jars. Let the syrup boil down some and add to it any of the juice that has drained off the cherries in the jar. When the syrup is boiled sufficiently, fill up the jars with it and seal at once. Store in a cool dark, and dry place.—[Mrs. O. M. P., N. H.

Canned Baked Apples

Fill a large pudding dish with sour apples, pared, cored and quartered. Sprinkle with ½ cup sugar for each qt apples and add a sprinkle of cinnamon if liked. Pour in about 1 cup water, cover closely and bake several hours in a moderate oven, or until the apples turn red. Fill at once into hot fruit cans and seal air tight.—[I. A. S., Me.

Candied Apples

Preserve the apples in the usual way, using 1 lb sugar to 1 lb fruit. When the apples are done and just before removing the kettle from the fire, dissolve 1 tablesp cream of tartar (more or less according to the quantity of apples used) in a little water and add this to the preserved fruit, stirring gently. Pour the fruit into jars, let stand about 10 days or 2 weeks, then drain the fruit from the syrup and spread on platters and let dry in a cool room, first dipping each piece of fruit in granulated sugar. This is a fine substitute for citron in cakes or puddings.—[L. E. M., Mich.

Pickled Apples

Boil together 1 qt vinegar and 6 cups brown sugar. When it has come to a boil, skim and add 1 teasp each cloves, cinnamon and allspice, then fill the boiling spiced syrup full with sweet apples that have been washed and wiped dry, cut in halves and the cores removed. Do not pare the apples. Let boil until soft but not soft enough to break. Can and seal air tight. Give the cans a little shake, once in a while, when filling them, so the contents will settle down and the air bubbles break. Be sure to fill the cans overflowing full. —[M. P., N. H.

Crabapple Preserves

Allow 1 lb sugar for every lb of carefully selected ripe, red crabapples. Wipe the apples clean but leave the stems on and scald them in boiling water. Make a syrup of the sugar, adding a very little water, and when the sugar is boiled clear, put in the fruit and boil until soft. Then skim out the apples carefully and put them into jars. Boil the juice down until it is quite thick. Drain out the liquid collected in the jars and add it to the boiling juice. When sufficiently thick, pour it over the fruit, having each jar as full as possible. Seal while hot. These may be put up in small stone jars, but in that case, do not cover the jars until the contents are thoroughly cold.—[M. P., N. H.

Spiced Crabapples

Thoroughly heat 1 pt vinegar and 4 lbs sugar, then add 6 lbs crabapples, chopped fine, 2 lbs raisins, seeded and chopped, the grated rind and juice of 2 lemons, 1 teasp cloves and 2 teasp cinnamon. Cook slowly until the apples are done. Can and seal.—[Mrs. F. D. D., N. Y.

Canned Pineapple

Pick out the eyes and peel, and slice ¼ inch thick and core sound, ripe pineapples. Cut into small dice or chips and put over the fire in a preserving kettle, adding 1 cup sugar for each qt fruit, and water enough to cover. Cook until tender, then turn into jars and seal while hot.—[Mrs. C. W. K., Ill.

Canned Currants

For 3 lbs carefully selected stemmed, washed and drained currants, allow 1 lb sugar. Put the fruit and the sugar together to boil about 10 minutes or until the juice is pretty well extracted, then carefully skim out the fruit and let the juice boil about 20 minutes, after which return the fruit to the juice again and let cook long enough to heat through. Then can and seal air tight.—[Mrs. B. B., Mo.

To Can Currants Cold

Select good, ripe currants, remove stems, wash and drain, and allow equal weight of sugar. Wash the currants and be sure that every single one is crushed. Mix thoroughly with the sugar and let stand over night. Next morning stir well, and when all the sugar is dissolved, put it in air-tight fruit cans and set away in a cool, dark and dry place. Be sure to have the cans full and to pack them closely, so that no air bubbles will remain in them.—[Mrs. W. L. J., Vt.

Spiced Currants

Put 1 tablesp ground cinnamon and 1 teasp whole cloves in a little cheese cloth bag and let it simmer slowly about 15 minutes with 1 cup vinegar and 4 lbs sugar. Then add 4 lbs currants and boil slowly till rich and thick. Remove spice bag and can and seal while hot. Stoned cherries may be prepared the same way. Boil 1 cup cherry stones in the bag with the spices.—[Mrs. J. P. D., Neb.

Quince Preserves

Pare and quarter the fruit, removing the core and hard parts, then weigh and allow ¾ lb sugar to 1 lb quinces. Cover the fruit with water and boil slowly until tender. Then skim out the fruit, strain the juice if necessary, put the sugar in the juice, and cook and skim until it is a thick syrup, then return the quinces to the syrup and cook until they are of the desired shade and thickness. Put up hot in air-tight jars. The flavor will be improved if a tart apple or a little apple juice is added.—[Mrs. J. L. R., O.

Canned Grapes

Pick carefully selected ripe grapes from stems and put in 1-qt jars. Allow 1 cup sugar and 3 cups water for each qt can and boil until it syrups. Place the grape-filled cans on the stove shelf, where they may become warm, have a tea-kettle filled with freshly boiled water, and when the cans are thoroughly warmed so they will not break, fill 1 can at a time as rapidly as possible with clear boiling water, pour off immediately, and then fill with the boiling syrup and seal at once.—[Mrs. M. B. W., N. Y.

Canned Grapes (No Sugar)

Use only good, ripe grapes, separate pulp and skins, throwing them in separate vessels. Put the pulp over the fire with a

very little water and boil slowly until the seeds separate. Then rub through a sieve to remove the seeds, return the pulp to the preserving kettle containing the skins, and cook well together, stirring often to prevent scorching. When the skins are tender, fill into jars and seal air tight.—[Miss E. K., Ind.

Grape Preserves I

Pick over ripe grapes, carefully discarding faulty ones, press out pulp, preserving skins or hulls. For every lb hulls allow 1 lb brown sugar. Put in preserving kettle and let stand over night, then put over the fire and cook until thick. This makes a very rich and "winey" preserve. It needs no flavoring. The pulp can be boiled with a very little water and then rubbed through a colander to remove the seeds and then boiled with an equal quantity of sugar for jam.—[Mrs. G. W. C., Tex.

Grape Preserves II

Use only good, ripe grapes, wash and drain, separate the pulps and skins and throw them in separate vessels. Cook the skins with barely enough water to cover and cook the pulp in another kettle in its own juice until the seeds separate, then rub through a colander and add the strained pulp to the skins, which should have boiled nearly dry by that time. Measure and allow an equal measure of sugar. After the pulp has been added to the skins, let this mixture cook 20 minutes, stirring often, then add ¼ of the sugar and boil 5 minutes, add another ¼ of the sugar, again boil 5 minutes, and proceed this way until the sugar is all used and the skins are soft.—[L. A. S., Me.

Spiced Grapes

Separate the pulps and skins of 4 qts grapes, putting them in separate vessels. Cook the pulp until the seeds separate, then strain through a colander and add to the skins with 3½ lbs brown sugar, ½ pt vinegar, 1 tablesp cinnamon, and ½ tablesp each cloves and allspice. Boil slowly about 2½ hours, or until the skins are tender.—[F. M. P., Mass.

Canned Pears

Put 1 teasp each of cinnamon and nutmeg in a little cheese cloth bag and drop it into a syrup made of 1½ lbs sugar and 1½ cups water. Slice in 2 lemons, pits removed, and let boil until it thickens like syrup. Then add 3 lbs ripe pears, weighed after peeling, and cook until the pears are done and of a delicate pink color. Remove the spice bag before pouring into jars. Seal while hot.—[C. B. H., Mich.

Chipped or Spiced Pears

Cut 8 lbs pears into small dice or chips, cover with 6 lbs sugar, and let stand over night. Next morning add the grated rind and juice of 3 lemons and 2 ozs white ginger root. Simmer slowly about 3 hours and can while hot.—[Mrs. L. G., Cal.

Canned Plums

Wash 2 lbs plums, red, blue, yellow or green Gage. Prick them with a silver fork or a steel knitting needle (to keep the skins from breaking while boiling) and then put the plums whole into a thick, boiling syrup made by boiling together 1 lb sugar and 1 pt water. Boil the plums in this mixture about 8 or 10 minutes, or until tender. Seal while hot. Cherries may be canned in the same manner.—[K. A. D., N. D.

Preserved Plums

Make a syrup of 1 lb sugar and ½ cup water and when boiling briskly, drop in 1 lb plums that have been washed and drained, cut in halves and the pits removed. Boil gently until the plums are done. Seal while hot in glass jars.—[Mrs. E. E. T., Va.

Spiced Plums

Wash and prick ½ gal plums, cover with water and boil 5 minutes, then pour off the water and add to the plums 3 lbs sugar, 1 pt vinegar and 1 teasp each ground cloves, allspice and cinnamon. Boil about 30 minutes, stirring frequently. Can and seal while hot.—[M. B., Ill.

Canned Whole Peaches

Select firm, medium sized peaches, free from decay, a trifle under-ripe is better than over-ripe, pare, but do not remove the stones. Throw the fruit into cold water as fast as pared to keep it from turning dark, but do not let it remain long in the water, or the flavor will be lost. Make a syrup of 1 pt sugar and 1 qt water for every 4 lbs peaches. Place the fruit, after draining off, in a shallow, wide preserving kettle, and pour the hot syrup over it and cook gently until the fruit is easily pierced by a straw. Transfer the fruit carefully to glass jars, fill almost to the top with hot syrup, then run a silver knife around inside the jar to let out the air bubbles. Fill quickly overflowing full with the hot syrup and screw down the cover as tight as possible. If some of the juice overflows,

on the rubber during the sealing process, it will do no injury, but will rather aid in the sealing. Peaches canned whole in this way are delicious—much better than when the stones are removed, as they impart a fine flavor.—[L. O. C., Ala.

To Can Peaches Without Boiling

Peel good, not over-ripe peaches, cut in halves and fill into jars which have been placed in boiling water. Then cover immediately with a hot syrup made of 1 pt sugar and 1½ pts water. Have the cans overflowing full and be sure there are no air bubbles in them. Then seal at once while hot and allow the cans to stand submerged in hot water until they have all cooled. This method far surpasses the old-fashioned method of canning, and the fruit will retain its fresh flavor.—[A. McL., Ill. This method is also vouched for by Mrs. E. F. G., N. Y.

Peach Preserves

Pare peaches and mix with sugar and let stand over night. Allow 4 lbs sugar to 5 lbs fruit. Next morning, put over the fire and boil 20 minutes, then skim out the fruit with a perforated spoon and spread on a flat dish to cool and harden. Let the syrup boil until it almost begins to candy, then return the fruit to the syrup and boil very slowly 10 minutes. Seal in glass jars while hot. If the syrup has not cooked long enough, the preserves are likely to ferment, and the riper the fruit, the longer it will take to boil the water out of the syrup. —[Mrs. A. A. W., N. C.

Sweet Pickled Peaches

Prepare a syrup of 4 lbs brown sugar, 1 qt best cider vinegar and 2 ozs stick cinnamon. Boil 20 minutes. Prepare peaches by putting them a few minutes in boiling water and slipping off the skins. Put enough of these peeled peaches in the syrup to cover the bottom of the kettle, and cook until tender. Fill glass jars with the peaches, pour the boiling syrup over them and seal.—[M. B. G., Wis.

Preserved Citron Melons

Peel the melons, remove the seeds and cut into small slices about ½ inch thick. For every 6 lbs melon allow 3 lbs sugar, the juice and yellow rind of 4 lemons and a small piece of green ginger root. Boil the melons in a little water about ½ hour, or until they look clear and can be pierced with a straw. Then drain, cover with cold water and let stand over

night. Next morning tie the ginger root in a cheese cloth bag and boil it in 3 pts water until the water is highly flavored with the ginger. Then remove the ginger, add the sugar, and when the sugar is melted, add the thin yellow peel of the lemons and boil and skim until no more skum rises. Remove the lemon peel and add the lemon juice and the sliced citron, thoroughly drained from the cold water, and boil all together until the citron is quite transparent and soft, but not soft enough to break. Can while hot in air-tight jars.—[Miss J. R. W., Kan.

Watermelon Preserves

Pare the green rind from the melon, discard the soft pulp and seeds, using only the solid parts of the rind. Cut into small pieces, weigh and allow 7 lbs sugar for 10 lbs melon, 2 sliced lemons, seeds discarded and a little piece of ginger root (the ginger may be omitted if the flavor is not liked). Boil all together until the melon is clear and the juice is thick.—[Mrs. B. F. G., Ill.

Cantaloupe Preserves

Half ripe cantaloupe or muskmelons are best for preserves. Remove peel and seeds, cut in small pieces and for every 3 lbs melon, allow 2 lbs sugar. Put melons and sugar in preserving kettle and let stand a few hours to draw the juice, then boil until the syrup is thick and the fruit tender. Can while hot in air-tight jars. Any flavoring that is liked may be added while boiling.—[Mrs. S. B., Tex.

Preserved Elderberries

To 7 lbs elderberries add boiling water to cover. Let stand about 15 minutes and then drain. Chop fine 3 lemons, removing seeds, then add them to the drained elderberries with ¾ pt vinegar and 5 lbs sugar. Let boil about 15 minutes, then skim out the berries and boil the juice down thick, after which add the berries again and boil 13 minutes longer. Can be put up in stone jars or discarded jars for canning, that are not air tight.—[Miss L. M. B., N. Y.

Canned Huckleberries

Put 6 qts huckleberries and 2 lbs sugar in a preserving kettle over the fire and let simmer gently a few minutes until the sugar is melted, then allow them to come to a boil and boil 4 or 5 minutes. Can at once in air-tight jars.—[Mrs. C. vonW., N. J.

Canned Blueberries

Pick over carefully and wash and drain ripe blueberries, and stew them in their own juice, with a very little water added at first to keep the lower ones from sticking to the kettle. When all are well cooked through turn them at once into warm jars and seal air tight. They will keep without sugar and are nice for pies.—[L. A. S., Me.

Canned Gooseberries—Green or Wild

Remove stems and flower ends and wash carefully in warm water and drain thoroughly. To 1 qt gooseberries add 1 cup water and 2 cups sugar. Cook slowly 1 hour and then turn into fruit cans and seal while hot. This will keep indefinitely if sealed air tight and stored in a dark, cool place.—[Mrs. L. A. G., Me.

To Can Gooseberries Without Sugar

Remove stem and blossom ends from carefully selected ripe gooseberries and put in a preserving kettle with just enough water to come up through them, but not quite cover them. Let boil just long enough for the gooseberries to turn from the original color to a clear yellow, and then pour into jars and seal immediately. Canned in this way they retain their natural, fresh flavor.—[Mrs. B. T. W., Mo.

Rhubarb and Gooseberry Preserves

Boil together equal parts of rhubarb and gooseberries, and when soft, strain through a sieve, then return to the fire and boil until it looks clear and begins to thicken. Then add sugar of equal weight with the fruit, measured before boiling, and boil about 15 minutes longer. Pour into jelly glasses or jars, and when perfectly cold, cover with melted paraffine or paper. This need not be sealed air tight.—[Mrs. F. E. A., Wash.

Spiced Blackberries

To 5 qts blackberries add 1 qt vinegar, 3 lbs sugar, 1 tablesp cloves and ½ tablesp each allspice and cinnamon. Put the spices in a cheese cloth bag and boil them with the berries until they are of the consistency of preserves. Remove the spice bag and can, not necessarily air tight.—[Mrs. S. Q., Tenn.

Canned Raspberries

Fill fruit jars with carefully selected ripe, red raspberries, and fill full to overflowing with a thick hot syrup made of sugar and water. Seal the jars tight and submerge them in a tank or boiler of boiling hot water, and allow them to remain there until they are cold. Cover the boiler and throw a carpet or quilt over it to retain the heat. Be sure the cans are sealed air tight.—[Mrs. R. K., Pa.

Raspberry Preserves

Make a thick syrup by boiling together 2 cups sugar and ¼ cup water, and when clear add 2 cups carefully selected ripe red raspberries, and boil 5 minutes longer. Can air tight. This make 1 pt.—[Mrs. R. K., Pa.

To Can Raspberries Without Cooking

Wash, drain and mash ripe, red raspberries. Be sure that each berry is thoroughly mashed. Add an equal measure of sugar and stir, on and off, for 3 or 4 hours, or until all the sugar is melted and the acid gases have evaporated. Then fill into jars, pack tight and overflowing full, and seal air tight. When opened this will taste like the fresh berries, and is nice to use for shortcakes.—[Mrs. R. K., Pa.

Canned Strawberries

Allow 2 qts strawberries for a 1-qt jar. Select only the finest berries, fully ripe and of a deep, dark color. Hull, wash and drain 2 qts berries. Put about 2 or 3 tablesp berries on a plate and with a fork crush each berry and mix together thoroughly. Put these crushed berries in a preserving kettle with 1 cup of the best granulated sugar and put over the fire and let it heat up. When the sugar is dissolved put in what remains of the 2 qts of berries, and as soon as they have boiled and heated through thoroughly, carefully skim them out, put them in a glass jar, and if the remaining syrup seems too thin, or there is more than needed for filling the jar, let it boil down some more and then pour it boiling hot over the berries in the jar. Never attempt to do more than 2 qts at a time, in the manner described above. Any remaining juice should be boiled down to a jelly with the addition of a little more sugar, or it may be bottled and sealed, to use as a flavoring for sauces, cakes, ice cream or sherbet. Be sure to use only the best berries, fully ripe and of a dark red color, and be sure to use only the best granulated sugar. Can and seal while hot and use the same precautions as in canning all other fruits. Set away in a cool, dark and dry place.—[Mrs. R. B. V., Okla.

Canned Strawberries Without Cooking

Fill a qt can about ¾ full of selected ripe strawberries, which have been hulled, washed and thoroughly drained, and then pour over them a syrup made by boiling together 5 minutes 1½ cups sugar and 1 cup water. Pour the syrup over the fruit boiling hot, and seal at once. Screw down the covers as tight as possible and then set the jars in a pail or boiler and fill up with boiling water, entirely covering the cans. Cover the boiler and throw a thick cloth or carpet over it, and leave it undisturbed until the water is cold. Then take out the jars, and if the covers can be screwed any tighter, do so. This will keep very nicely for a year or more, and they will be found to be of a delicious, fresh flavor when opened.—[Mrs. W. G., N. Y.

Strawberry Preserves

Hull, wash, drain and mash 4 qts strawberries and put them over the fire in a preserving kettle and bring slowly to a boil. Then strain through a jelly bag, pressing to extract the juice. To every pt juice add 1 pt sugar and boil all together briskly about 10 minutes, removing all skum that arises to the surface. Then, add 4 qts firm, ripe berries, and simmer gently for 10 minutes, after which skim out the berries carefully, place into jars, fill with the boiling hot syrup, and seal at once. Raspberries may be preserved the same way, with the juice of 1 lemon added to every 4 lbs raspberries.—[Mrs. J. P. D., Neb.

Baked Canned Rhubarb

Cut up rhubarb, mix with the required amount of sugar, and put in a covered dish in hot oven, but add no water. When done, this will be a fine, rich sauce. Can while hot.—

When rhubarb is in season, can a lot of the juice made into a thin syrup. It will help to make a fine jelly when cherries are ripe by using ½ rhubarb and ½ cherry juice.—[F. W. C., N. Y.

To Can Rhubarb in Cold Water

Fresh, tender, young rhubarb need not be peeled as a rule. Wash, cut up in small pieces, pack into cans and fill with pure, running cold water. Let settle, then fill with water again, fill to overflowing, and seal air tight. Keep in a cool, dark and dry place, and when wanted, simply drain off the water and proceed as with fresh rhubarb.—[Mrs. D. W. B., N. Y.

Canned Rhubarb and Strawberries

Peel rhubarb, cut in small pieces and put over fire with 1 qt sugar and a very little water. When done add 1 qt strawberries, cook about 5 or 10 minutes longer, and can and seal while hot.—[Mrs. E. F. H., N. Y.

Preserved Pumpkin

Slice 5 lbs pumpkin and 5 lemons in thin slices, discarding seeds, add 5 lbs sugar, mix thoroughly, and let stand in an earthen vessel about 2 days, in a cold place, after which let it boil gently till the pumpkin is clear and almost transparent. Can and seal.—[Mrs. C. L. C., Mass.

To Can Pumpkins or Squash

As soon as my pumpkins or squash show signs of not keeping, I peel and cut them up and boil them till well done in just enough water to cover, then can and seal in air-tight jars. The cans must be overflowing full and the juice must cover the pumpkins, and all other canning precautions must be strictly observed.—[Mrs. A. W. S., Pa.

Canned Sweet Red Peppers

Wash dry 1 pk red bell peppers, cut a thin slice from the stem end of each and remove the seeds, then cut round and round the peppers with a pair of scissors, making strips ¼ inch wide and as long as possible—in one piece, if this can be managed, something like a one-piece apple paring. Next cover the pepper strips with boiling water, then drain off the water immediately and repeat this if the peppers are liked very mild. Next, put into ice water, using plenty of ice to chill thoroughly, then drain and pack solidly in pt jars. Boil 1 qt vinegar and 2 cups sugar to the consistency of syrup, pour over the peppers in the jars and seal. Keep in a cold, dark and dry place. The above quantities will fill 4 pt jars. Peppers thus prepared retain their pretty red color and are nice for garnishing salads or for making cheese and pepper sandwiches.—[E. G. C., Washington, D. C.

To Can Cucumbers Sweet

Select firm cucumbers about 2 inches long, wash and dry carefully and pack in a gal jar with small pieces of horseradish. Bring 1 qt cider vinegar and 1 cup sugar to a boil and pour it over the cucumbers, while boiling hot. Cover and set away in a cool place over night. Next morning drain off

the vinegar, boil it over again, and pour it over the cucumbers, and repeat this 3 mornings, after which seal air tight and keep in a cool, dark and dry place. The can should be full to overflowing when sealed.—[Mrs. E. R. McC., Tenn.

Cucumber Preserves

Use firm, ripe cucumbers, just turning yellow, peel, discard seeds and cut in 2 or 3-inch pieces. Soak in weak salt water about 8 hours, then drain and dry carefully with a clean towel and drop into a boiling syrup made of 2 qts cider vinegar, 2½ lbs sugar and ½ oz mixed whole spices. Put the spices in a small cheese cloth bag. Boil slowly 20 minutes, then take out the spice bag and boil the cucumbers in the syrup until they are soft and transparent, after which skim out the pieces, drain thoroughly, put them in a glass jar, boil syrup until thick, pour over the cucumbers, and seal.—[Mrs. J. D. C., Cal.

To Can Peas

Can peas immediately after gathering. Shell them, and pack them in the cans as tightly as possible without breaking them, add a little salt, then fill the cans overflowing full with cold water, pouring it in until all bubbles have disappeared. Put on rubbers and covers, but do not screw the covers tight. Place the cans in a boiler with the usual packing on the bottom and between the cans, pour in cold water within an inch of the tops of the cans, cover the boiler, bring to a boil, and boil for 3 hours. Then remove boiler from fire, screw the covers on the cans as tightly as possible, and leave in the hot water until cold.—[Miss G. R., N. Y.

To Can String Beans

Wash, drain and break in pieces tender, meaty, freshly gathered, green string beans or butter beans, and cook until almost done in well salted water. Turn into glass jars, and into each can pour 2 tablesp hot vinegar. Fill up with the juice and seal air tight. When ready to use, if the beans are too salty, or the vinegar taste is not liked, soak them a little in clear water, and finish by cooking them with salt pork.—[Mrs. S. D. F., O.

To Can String Beans With Bacon

String tender, freshly gathered beans, break in small pieces, and put over the fire with water enough to cover. Place a piece of boneless breakfast bacon in the center of the beans. Use about 1 lb bacon to ½ pk beans. Cook until tender, then pack the beans in cans, hot. Lay a slice of bacon on the top of

each, about ¼ inch thick, cover well with the liquid in which the beans were boiled, and seal. Be sure that there are no air bubbles in the can. This recipe has been used in our family for three generations, and if properly packed, free from air, and sealed air tight, the beans thus canned will keep two years or more. When ready to use, heat the beans thoroughly, and they are ready to serve, and will be found to be as delicious as if they had just come from the garden.—[Mrs. E. E. W., Pa

To Can Beets

Cook and peel the beets in the usual way. To each qt beets allow ½ pt vinegar and ½ pt water, to which add ½ cup sugar, ½ teasp mixed spices, and a little horseradish, which keeps the beets from turning white. Let all come to a boil, drop in the beets, boil up once more, and fill the cans with beets, being careful to cover them fully with the spiced vinegar. Seal air tight in the usual way.—[Mrs. L. W., Ind.

Canned Sweet Corn I

Only good, deep, milky, ripe corn is worth while canning. Pick, strip and cook immediately, the same as for table use. Then with a sharp knife shave off the kernels, but do not cut too near the cob. After cutting scrape the balance of the corn and milk from the cobs, using the back of a silver knife. Use 2 tablesp salt for each qt corn and add a very little sugar, if liked, but if the corn is sweet, sugar will not be necessary. Put over the fire in a porcelain-lined kettle with barely enough water to cover and let it boil until tender, stirring frequently to prevent burning. Fill jars while boiling hot, to within ½ inch of the top, being careful to pack solidly and to break all the air bubbles by running a silver spoon or fork through the contents. Then fill to overflowing with melted butter and screw on the covers tightly. When opened freshen corn in clear water, add a little milk, and it will taste like fresh corn. —[Mrs. M. R., N. Y.

Canned Sweet Corn II

Pick, cut and scrape corn as directed in recipe No. 1. Then measure the corn and to 6 qts allow 1 oz tartaric acid. When the corn is done, dissolve the acid in some hot water, stir it in and cook 5 minutes longer. Then can and seal while hot. When ready to use, heat the corn, dissolve ½ teasp bi-carbonate of soda in a little water or milk and stir this into the corn, adding seasoning to taste. Canned thus, I have been told that mine tasted just like the canned, tinned corn bought in stores. —[No name.

Canned Corn Salad

To 18 ears green corn, cut from the cob, add 4 large onions, 2 green peppers or 1 ripe pepper, 1 large white cabbage, all chopped fine, scant ¼ cup salt and 1 qt vinegar. Cook about 15 minutes. Boil together 1 qt vinegar, 2 tablesp ground mustard, 1 teasp cinnamon, 2 cups sugar and 1 scant cup flour. When done add to the above mixture and cook all together until thoroughly mixed and heated through. Can hot and seal. —[R. W., Mo.

Canned Corn and Tomatoes

Select perfectly sound, ripe tomatoes and full tender corn. Peel the tomatoes and remove the green cores. Cut and scrape the corn from the cob and boil the corn and tomatoes together, allowing a cup of tomatoes to a qt of corn. Salt, boil until done and can in the usual way.—[Mrs. J. L. R., O.

Green Tomato Preserves

For each lb green tomatoes allow ¾ lb sugar, and ½ lemon. Melt the sugar in a very little water, add the grated rind and juice of the lemon then put in the green tomatoes, washed, trimmed and cut in quarters, but not peeled. Cook gently until tomatoes are tender and transparent. If desired, a little ginger root can be cooked with the tomatoes, or the preserves can be flavored with cinnamon or cloves. This will keep without sealing air tight, but it is better to put up in small jars, as it is so rich that only a little is wanted at a time.—[L. S., Me.

To Can Ripe Tomatoes

Use only good, firm, ripe tomatoes, discarding all doubtful and imperfect ones. Peel with a sharp knife, or by scalding them in hot water a few minutes, cut out all the hard parts, and cut the tomatoes in halves or quarters, according to their size. Put in a perfectly clean preserving kettle of agate ware, or porcelain lined, and be sure that no taste or odor, or any sign of its previous contents are noticeable. Set on the back of the stove a few minutes to extract the juices, then draw to the front and let them boil 15 or 20 minutes, or until tender, and thoroughly heated through. A little salt to taste may be added, if desired, but it is not necessary, and the tomatoes may be strained or not, before canning. I think it is better not to strain them. Have the sterilized jars and covers ready in the usual way, fill up the jars with the boiling hot tomatoes, pass a silver fork or spoon through the contents to cut the air bubbles, shake the jar gently to settle contents, and when you are absolutely sure that it is packed as closely as possible, and

there are no more air bubbles in the can, fill to overflowing with the juice and screw on the hot covers as tight as possible. Put no more of the juice in the cans than necessary. The surplus juice can be bottled and sealed separately and used for soup flavorings, etc. If the tomatoes were good, and no decayed spots or particles were allowed to slip in, and if the jars and covers were properly sterilized, and the rubbers were new, and the covers fitted perfectly, and if no air was canned in with the tomatoes, then there is absolutely no reason why they should spoil. Be absolutely sure that the jars are sealed air tight, and when cooled brush edge of the lids with melted paraffine. Do not lift the cans by the tops as this would loosen the lids. Slip a paper bag over each can, and store in a cool, dark and dry place. It is best not to attempt to can tomatoes on a very hot, or sultry day, when the air is damp and full of unwholesome germs, and it is also best not to attempt to do too much canning in one day.—[A. G., Mass.

Spiced Ripe Tomatoes

To 12 lbs ripe tomatoes, peeled and sliced, add 4 lbs brown sugar, 1 qt vinegar, 1 tablesp each allspice and cloves and 2 tablesp cinnamon. Cook until thick, stirring often to prevent scorching, and seal while hot.—[Mrs. W. G., Mo.

To Can Dandelion or Other Greens

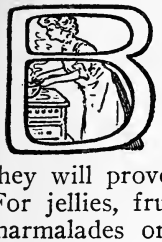
Pick the dandelion greens before they are in bud or blossom, digging down deep for them. Discard all the tough leaves and buds, wash and rinse thoroughly, and cook until tender in salted water. Then drain and pack into the cans while hot, and fill with clear, boiling hot water, and then screw on covers loosely. Be sure that there are no air spaces or air bubbles left in the cans. Place the cans in a boiler of water, proceeding in the usual manner, and boil for 15 minutes, after which seal tight. Beet, mustard, spinach and other greens can be canned in the same way.—[B. F. H., Me.

Cherries should be washed well several times to remove that strong taste so common to cherry preserves.—[Mrs. M. M. B., Mo.

Mulberries will not keep if canned alone. They should be combined with gooseberries, or with the juice of rhubarb.—[E. H., Ill.

The best apples for preserving are the old-fashioned "sweeting," as they will not boil to pieces like tart apples. They require the same proportions and treatment as the peach.—[Mrs. A. A. W., N. C.

Jellies, Jams and Marmalades



BY the time winter sets in, jellies, jams and marmalades are in great demand, and it therefore behooves the careful housewife to put up a goodly supply of these delectable sweets. When made at home from good material, by the following recipes, they will prove to be as palatable as they are wholesome. For jellies, fruit not yet fully ripe is best, and for jams, marmalades or "butters" (which are almost identical in composition), fully ripe fruit may be used and such that are not perfect enough for canning whole, but are nevertheless all right for cutting up and boiling down with sugar. It is a waste of time and sugar to try to use fruit that is not good—therefore, don't.

Some Jelly Rules

The principal rules governing jelly making from fruit, applicable to almost all kinds of berries and fruits, are as follows: Berries or fruit should not be too ripe. They are in the best state just before ripening. Use only sound fruit, pick over carefully, wash and drain, mash, and put over a slow fire to extract the juices. In the case of very juicy fruit, water need not be added, and for others a very little water will do—just enough to prevent burning. When done and the juices run freely from the fruit, turn into a jelly bag and let drain all night. Do not squeeze the bag to extract the juice, unless the recipe especially calls for such a proceeding, as otherwise the juice will become cloudy. The pulp that remains can often be used for jams or marmalades or pies, with the addition of sugar and spices.

In the morning measure the juice, and then measure out the same quantity of sugar, or a little less in the case of naturally sweet fruit. Put the sugar in the oven to heat, but be careful not to let it burn. Put the juice over the fire in a granite or porcelain-lined kettle kept strictly for such purposes, and allow it to boil briskly from 15 to 20 minutes. Then add the hot sugar, stir until dissolved, and boil 5 to 10 minutes longer. Test, and remove from the fire as soon as it is ready to "jell." Pour at once into clean,

warm, dry glasses, placed on a folded towel wrung out of hot water, cover with mosquito netting, and let get cold. The next morning cover the top of the jelly in each glass with fitted rounds of white paper dipped in brandy or alcohol, and either pour over a layer of melted paraffine, or cover with several layers of paper, securely tied down over the sides of the glasses. Set away in a cool, dry and dark place.—[A. G., Mass.

About Preserving Kettles and Jelly Bags

Never use a kettle in which meats, vegetables, pickles, etc., have been cooked, for canning or sweet preserving, no matter how carefully you may clean it. It will always retain some of the old cooking flavor and mar the preserve products. It is economy to keep one or more good granite or porcelain-lined kettles specially for jellies, jams and marmalades. Clean at once after each using, and do not be content with the ordinary washing, but fill with hot water, add a teasp of baking soda, and let stand a while to sweeten the kettle, and also to remove fruit discolorations. Never use rough scouring soap to clean the inside of a preserving kettle, as that would ruin the enamel and cause the contents to burn so much more easily.

Jelly bags are best made of cheese cloth, of one or two thicknesses. Some cooks prefer flannel, claiming that the juice will come through this clearer. If the jelly bags are made in pointed, oval shape, about 12 inches wide (double) on top and tapering down to 3 or 4 inches at the bottom, that will be found to be much more convenient and satisfactory. A cheap wire extension arm used for hanging up bird cages is a great convenience in the kitchen in preserving time. The jelly bag can be hung up on this, and the drip vessel placed on a chair directly beneath. If flies or gnats are plentiful, envelop the bag, bowl and chair with a mosquito netting.—[A. G., Mass.

Spiced Apple Jelly

For ½ pk sour apples allow 2 pts vinegar, 1 pt water, 1½ ozs stick cinnamon, and 1 oz whole cloves. Boil all together, and drain through a jelly bag over night. For every pt juice allow 1 lb sugar, and boil until it jellies. This is nice served with meat.—[Mrs. H. J. T., Vt.

Apple Jelly

Wipe the apples carefully, remove stem and blossom ends, cut out affected parts, and cut in quarters, discarding all wormy apples. Put over the fire in a preserving kettle with

cold water to half cover. Cook slowly until the apples are soft. If a few elderberries or blackberries are cooked with the apples the color will be much improved. Strain through jelly bag over night. Next morning measure juice and for each cup allow ¾ cup sugar. Set sugar in oven, boil the juice 20 minutes, add hot sugar, boil 5 minutes longer, and then turn into jelly glasses.—[Mrs. C. J. H., Vt.

Apple and Grape Jelly

Cook grapes and apples separately until soft, then drain in separate bags over night. To 1 part grape juice add 2 parts apple juice, and allow two-thirds as much sugar as you have combined juice (measured before boiling). Add sugar hot to juice, after it has boiled 20 minutes, and let boil a few minutes longer, or until it is ready to "jell."—[Mrs. J. J. C., Mich.

Quince Jelly

This may be made of parings, if a little of the whole fruit is added, but all seeds must be removed, and blossom and stem ends. Almost cover with cold water, cook until very soft, then strain through a jelly bag over night. Allow ½ pt sugar to 1 pt juice. Boil the juice from 15 to 20 minutes, skim, and then add sugar which should have been thoroughly heated in oven. Let boil up a few minutes, and then turn into glasses. One-half quince and one-half apple makes a very nice jelly.—[Mrs. J. L. R., O.

Red Currant Jelly

Select not too ripe currants, pick over carefully, put them in a preserving kettle, and let stand on back of range until juices draw. Stir occasionally until skins are broken, and then pour into jelly bag and let drain over night. To each pt juice allow 1 pt sugar. Put sugar in oven to heat, put juice over fire, and boil and skim 20 minutes, then add hot sugar, until melted, and let boil up again a few minutes, after which remove from fire and fill at once into jelly glasses. Let them stand in the sun as long as possible that day, but be careful to cover the glasses with a netting to prevent any flies from falling in. Jelly made by this formula will be clear, and have that sparkle so much admired and desired. Other berry or fruit jellies can be made in the same manner.—[L. E. B., Ind.

Black Currant Jelly

Boil black currants in almost as much water as you have fruit. Drain in jelly bag over night, and for each qt juice allow 1 pt sugar. Boil 3 hours. Black currant needs longer boiling then other jellies.—[Mrs. A. L. C., Okla.

Grape Jelly

Use grapes that are just beginning to ripen, but not quite ripe. Pick, wash and boil slowly with a very little water about 15 minutes. Strain through jelly bag over night, then heat juice to boiling point, add an equal quantity of sugar, thoroughly heated in oven, and boil briskly about 5 minutes, and then turn at once into jelly glasses. Green grape jelly can also be made by this recipe.—[R. M. P., Mass.

Green Grape Jelly

Wash and pick over grapes carefully, partly cover with water, and let boil until soft, stirring and mashing while they are cooking. Turn into jelly bag and let drain over night, then boil juice 20 minutes, skim, and to each pt juice (measured before boiling) allow 1 lb sugar, heated in the oven. Let boil up a few minutes, and then turn into jelly glasses.—[No Name.

Cranberry Jelly

Use not too ripe red berries. Pick over carefully and wash and drain. To 2 qts berries allow 1 scant pt cold water, boil briskly about 15 minutes, then turn into a jelly bag and drain over night. In the morning bring the juice to a boil, add 2 lbs sugar, which has been thoroughly heated in the oven, and boil all together about 20 minutes, stirring constantly.—[M. B., Ill.

Elderberry Jelly

Put the elderberries over the fire with barely enough water to cover, and when done turn them into a jelly bag and drain over night. When making elderberry jelly I always squeeze the jelly bag to get out the good clear juice. Measure the juice and for each pt allow 1 lb sugar. Bring the juice to a boil, and then boil 20 minutes, add the sugar which should have been heated thoroughly in the oven, let it boil up thoroughly once more, and pour into jars. This will not get solid like other jellies. We like to eat it with pancakes in the winter.—[Mrs. E. B., N. Y.

Barberry Jelly

Boil together until soft 4 qts barberries and 12 large, sour apples, adding no more water than necessary. Let drain over night, and for each pt juice allow 1 pt sugar. Put juice over fire with juice of 3 oranges, a little of the thin orange peel, (but none of the white part) and ½ lb seedless raisins. Boil

until orange peel and raisins are soft, then carefully skim these out, add the sugar, which should first have been thoroughly heated in the oven, and boil about 15 minutes.—[Mrs. W. H. M., Mass.

Gooseberry Jelly

Carefully pick and wash the gooseberries, and to each pt allow ¾ pt water. Simmer until berries are all broken, then turn into jelly bag and let drain over night. Measure juice and boil briskly about 15 minutes, then stir in an equal amount heated sugar, and boil steadily about ½ hour.—[L. E. B., Ind.

Raspberry or Blackberry Jelly

Pick berries over carefully, wash and drain, and put over fire with just enough water to keep from burning. Stir and mash while cooking, and when well done, turn into jelly bag and let drain over night. Do not squeeze the bag if you want nice, clear jelly. Boil and skim juice about 10 minutes, then measure, and for each pt juice allow 1 pt sugar. Heat sugar and add it to the boiling juice. Boil about 15 or 20 minutes, or until it is ready to "jell."—[Mrs. A. C., Va.

Cherry Jelly

Sour cherries, not too ripe, are best. Wash and drain, add a very little water, and let simmer slowly ½ hour, then turn into jelly bag, and let drain all night. For 2 cups juice allow 1½ cups sugar. Bring juice to boiling point, boil 20 minutes, then add sugar, which should have been thoroughly heated in the oven, boil up briskly for another few minutes, and turn at once into jelly glasses. The jelly will be firmer if ¼ part currant juice is added to the cherry juice.—[Mrs. O. M. P., N. H.

Plum Jelly

Choose plums that are not too ripe and put over fire with water enough to half cover. Boil until soft, turn into jelly bag and let drain over night. Measure juice, add an equal amount sugar, and boil and skim. When it is ready to "jell," which will be when it is thick enough to drop slowly from a spoon, turn at once into jelly glasses.—[Mrs. F. M. C., Tex.

Strawberry Jelly

Use only fine colored, fresh berries; pick over carefully, wash and drain, and put in a porcelain-lined kettle on back

of range to draw juices. Stir and mash with a wooden spoon. When juice runs freely, turn berries into jelly bag and let drain over night. Allow 1 lb sugar for each pt juice. Let juice boil about 15 minutes, then add heated sugar, and boil 10 minutes longer. The left-over pulp can be used for jam.—[F. L., Wis.

Rhubarb Jelly

To 4 qts rhubarb cut in small pieces, but not peeled, add about ½ or ¾ qt washed cherry leaves, about 1 pt fresh water, and cook slowly until rhubarb is tender. Strain through a jelly bag over night. For each pt juice allow 1 pt sugar. Bring juice to a quick boil, boil about 20 minutes, skim, and then add sugar, which should have been previously heated in the oven. Boil briskly another 5 minutes, and then turn at once into jelly glasses. Instead of cherry leaves, orange juice can be used as a flavoring. The cherry leaves will impart to the rhubarb a delicious flavor of cherries.—[Mrs. W. V. L., Me.

Tomato Jelly

Wash, drain and cut in halves 4 qts yellow tomatoes. Boil until soft, then turn into jelly bag and let drain over night. Allow ½ cup granulated sugar for each cup juice. Let juice boil 20 minutes, then turn in the sugar, heated, and boil about 15 minutes longer. I allow 1 slice lemon, pits removed, to every qt juice, and skim lemon out just before turning jelly into glasses.—[Mrs. G. W. A., Pa.

Rules for Preparing Jams and Marmalades

Fully ripe fruit or berries can be used for jams, but it will not pay to use over-ripe fruit. Berries should be carefully picked over, washed and drained and put on the back of the stove in an agate or porcelain-lined kettle with ½ or ¾ the amount of sugar. Stir and when the sugar is melted, bring the kettle to the front of the stove and let the jam boil until it begins to thicken, which will be from 20 to 30 minutes. Stir frequently to prevent burning and skim off all skum that rises to the surface. Apples, peaches, pears, etc., should be peeled, cored and quartered and if the fruit is not juicy enough, add a very little water. Jams may be put up the same as jellies, in glasses or jars, and no air-tight sealing is necessary, a layer of melted paraffine and a cover of paper being sufficient. Set away in a cool, dark and dry place.—[A. G., Mass.

PREPARING WATERMELON RIND FOR PRESERVES.

MAKING PINEAPPLE PRESERVES.

Uncooked Jam and Jelly

This is my most valued recipe and my cold jam and jelly are considered by the family as quite superior to anything else in the way of canned fruit, retaining as they do the delicacy and delicious flavor of the fresh fruit. Berries are especially adapted to this method of preserving, although I suppose any soft acid fruit could be used. I have used very soft, ripe apricots with success. Currants should be used with raspberries to supply the necessary acidity. Take equal parts of perfectly fresh, ripe fruit and granulated sugar. Thoroughly mash fruit or put it through a colander or fruit press—anything that will reduce it to a smooth pulp. Add sugar and stir with a wooden spoon for ½ hour or more, until you feel certain every grain of sugar is dissolved, as in this lies the secret of its keeping. Then pour immediately into glasses and set uncovered in a cool, dry place for a week or so, until a thin sugary crust has formed on the top, when it may be covered like any jelly and set away, being careful to keep it in a cool place. It will be firm and solid as jelly after standing a few days. Of course for jelly the juice must be strained.—[Miss N. S. C., Cal.

Apple Jam

Weigh equal quantities brown sugar and good sour apples, add very little water to sugar and boil until syrupy. Then add apples, peeled, cored and quartered, grated rinds of 2 or 3 lemons and few pieces white ginger. Boil until apples look clear and yellow. This resembles foreign sweet-meats. On no account omit the ginger.—[Mrs. L. W. B., R. I.

Crabapple Jam

Wash crabapples and put in a kettle with barely enough water to cover. Simmer until they can readily be reduced to a pulp with a potato masher, then strain through a coarse sieve, measure and to 1 part pulp add ½ part sugar. Return to fire and cook slowly about ½ hour. Pour into glasses and seal with paraffine.—[Mrs. J. H. C., N. Y.

Elderberry Jam

To ¾ part elderberries add 1 part tart apples, and to every lb of this mixture add ¾ lb sugar and a very little water, if necessary. Flavor with lemon juice or any preferred spices. Boil until the consistency of apple butter.—[R. A. H., Mo.

Cherry Jam

Stone 3 lbs cherries, stir in 2 lbs sugar, let stand 10 or 12 hours, then boil slowly until converted into a smooth jam.—[E. K., Mass.

Strawberry Jam

Hull, wash and drain the berries, mash, add an equal quantity sugar or a little less sugar if very sweet jams are not liked, put over a slow fire, bring to the boiling point and boil about 20 minutes. Test by taking out a teaspoonful on a saucer, and if the liquid does not jelly when cool, boil a little longer. About ¼ part currants added to the strawberries is a great improvement.—[A. G., Mass.

Raspberry and Blackberry Jam

To each lb berries add ¾ lb sugar, and if berries are not juicy enough, a very little water. I always add some currants to raspberry jam as they provide just the necessary acidy flavor. Some people like a little cinnamon flavoring. Boil until it thickens and the juice is ready to jelly. Put away in glasses or jars and seal with paraffine.—[A. G., Mass.

Rhubarb Jam

To 2½ lbs rhubarb, cut in small pieces, add 2 lbs sugar, 1 cup vinegar, 1 teasp cinnamon and ½ teasp cloves. Boil about ½ hour and when thick pour in glasses and seal with paraffine.—[A. McL., Ill.

Wild Cherry and Grape Jam

Boil 2 gals wild cherries with barely enough water to cover them, until they are soft enough to rub through a sieve. In another vessel boil 1 gal green grapes the same way, and afterwards combine the pulp of the two with ½ as much sugar as pulp, and boil together about 2 hours.—[Mrs. J. K., Neb.

Cold Currant Jam

Stir well together equal parts mashed currants and granulated sugar, let stand over night, then stir up again and pour into glass jars, seal, and keep in a cool place. Be sure every currant is mashed. This is nice to serve with roast meats.—[Mrs. D. J. C., N. Y.

Baked Gooseberry Jam

Use gooseberries that are not too ripe, place a layer in an earthern or granite-ware vessel, cover with sugar, put in another layer of gooseberries, cover with sugar again, and so on until the pan is almost filled. Then add 1 pt water to every 6 lbs gooseberries, place in a moderately heated oven, and leave it there till the sugar is converted into a syrup and the contents begin to boil. Put up in small jars, not forgetting to pour a fine sheet of paraffine over the top, which will prevent moulding.—[F. L. B. R., Ct.

Tomato Jam

To 4 lbs peeled and sliced ripe tomatoes, add 2 lbs sugar, 1 pt vinegar and salt, cinnamon and cloves to taste. Cook till thick, like fruit jam.—[Mrs. J. B. M., N. Y.

Rhubarb and Raspberry Jam

Peel and cut rhubarb in small pieces and for each lb allow 1 lb raspberries and 2 lbs sugar. Boil together slowly and steadily until it jellies when a little is tested on a cold plate. Strawberries and rhubarb may be combined in the same way.—[Mrs. N. M. P., N. H.

Damson Jam

Allow ¾ lb sugar for each lb fruit. Wash fruit and boil with just enough water to prevent scorching. When soft press through a colander, then return the pulp to the kettle, add the sugar and a few blanched kernels of the plums. Boil gently until the consistency of jelly, skimming off the skum. After it has cooled off a little, pour into small earthern jam pots, jelly glasses or jars. Damson jam is an excellent side dish to serve with meats, game or poultry.—[O. M. P., N. H.

Baked Peach Jam

Use ripe, perfect fruit, pare and remove the stones, mash as fine as possible, turn into an earthernware or agate dish, place in a hot oven and cook for an hour or more. Then put in about half as much sugar as there is fruit and cook 1 or 2 hours longer, or until the consistency of jam.—[J. L. R., O.

Apricot Jam

Select good, ripe fruit and to every lb, after peeling and stoning, allow ¾ lb sugar. Crack a few of the stones, take

out the kernels and blanch them, after which add them to the fruit with the sugar. Cover well and let stand over night. The following morning put over the fire and boil slowly about 1 hour or until the consistency of jam.—[Miss N. L. R., Ct.

Cherry Marmalade

Remove stones from cherries, crush the stones, put in a kettle with a small quantity of water, and boil until the flavor is extracted. Put fruit in a preserving kettle, add a little clear water and boil until reduced to a pulp, stirring frequently with a wooden spoon to prevent sticking. For each lb fruit allow ¾ lb sugar and add sugar to the strained water in which the stones have been cooked, and boil until transparent bubbles appear on top. Pour this syrup over the fruit and continue boiling and stirring until thick and smooth. —[A. G., Mass.

Orange Marmalade

Boil the thin yellow peel (none of the white rind) of 1 doz ripe oranges in just enough water to cover. When tender, drain off the water and chop the peel in fine pieces. Peel the oranges, pull to pieces, and discard all the white parts, fibre and seeds, and add 1 cup sugar to each cup orange pulp. Let this stand until the sugar is dissolved, stirring frequently, then add the boiled and chopped orange peel and boil all together about 20 minutes. If the oranges are not tart, the juice of 1 lemon may be added.—[Mrs. H. L., Va.

Quince Marmalade

The fruit should be quite ripe. Peel, quarter and core, and cook until soft in a very little water, then rub through a sieve, weigh the pulp, add an equal weight of sugar, and boil slowly until of the proper consistency.—[Mrs. A. C. McP., O.

Mixed Fruit Marmalade

Take ½ pk each peaches, pears, apples and quinces. Pare, core and slice at night, pack into a porcelain-lined kettle in alternate layers of sugar and fruit. Allow ½ lb sugar to 1 lb fruit. Next morning put over a moderate fire and cook about 6 hours, stirring frequently with a wooden spoon.—[R. R., Md.

Muskmelon Marmalade

Peel and cut up muskmelons, discarding the soft pulp and seeds. Cut the melon in small pieces, add a very little

water and the juice of 1 lemon to every 2 melons. Boil until thick, then measure and add ¾ as much sugar, and boil again until very thick.—[Mrs. P. J. S., Tex.

Watermelon Marmalade

Cut out the red meat from a ripe watermelon, discard the seeds, squeeze out the juice, add ½ as much sugar as there is juice and boil down to a thick syrup, then put in the chopped red pulp and cook until clear. Seal.—[Mrs. P. J. S., Tex.

Cranberry and Quince Marmalade

Cook cranberries with a very little water until soft, and rub through a colander. Proceed the same way with quince cores and peelings and mix together equal quantities of each pulp. Add 1 cup sugar to every 2 cups of the mixture and cook until it is the consistency of marmalade. This is nice served with chicken.—[L. E. C., Cal.

Apple Butter

Bring 10 gals sweet cider to the boiling point, then add 1 bu apples, peeled, cored and quartered. Let boil, skim the froth as it rises, and stir frequently. When it has boiled down about half, add sugar or molasses to suit taste and boil again until a little when put on a cold dish and cooled will form a nice crust on top. Add a little cinnamon and cloves, or any spices to suit taste, and put away in crocks or jars.—[Unidentified.

Crab Apple Butter

Wash ½ bu crab apples, trim off blossom and stem ends, cut each apple in half, and remove any wormy parts. Put in a preserving kettle over the fire, cover with cold water, let boil until very soft, and after it has cooled a little, rub through a wire sieve. To 3 cups of the sifted pulp, add 1 cup sugar, let come to the boiling point and boil 20 minutes.—[Mrs. D. L. A., Ore.

Peach Butter

Select ripe peaches, peel, remove stones and defective parts, cut in small pieces and put over the fire in a porcelain-lined kettle with a very little water. Boil slowly until soft, then press through a colander and to each qt of the strained pulp, add 1½ lbs sugar. Boil slowly 1 hour, stirring frequently to prevent burning. If liked, this jam can be seasoned sparingly with cloves, cinnamon or allspice.—[Mrs. C. G., N. D.

Plum Butter

Wash, put into a kettle, cover with water, boil until thoroughly cooked, then let cool, and rub through sieve or colander. A medium sized muskmelon added to every 2 qts of plums greatly improves the flavor, but may be omitted. For each lb fruit pulp, allow ½ lb sugar. Boil gently about 3 hours. Skim well and stir often. Put into glass jars and seal tight.—[Mrs. W. S., Neb.

Tomato Butter

Peel 10 lbs ripe tomatoes, add 4 lbs apples, peeled, cored and quartered, and put in a preserving kettle over a moderate fire. Let boil about 1 hour, stirring occasionally to prevent scorching, then add 8 lbs sugar, the juice of 4 lemons, and 1 tablesp powder ginger. Cook slowly and stir frequently, till reduced to the consistency of marmalade.—[Miss J. R. W., Kan.

Pumpkin or Squash Butter

Peel pumpkins, remove pulp and seeds, cut into small pieces and stew in a very little water until soft, then add ½ as much sugar and spices to suit taste, and boil down until very dark or until it cannot boil any longer without sticking, stirring constantly. Put up boiling hot in fruit jars. Squash butter is made the same way. To dry pumpkin, stew until soft in as little water as possible, then mash fine, adding 1 tablesp sugar or molasses to each pt pumpkin, and stew slowly until it is almost dry. Spread about 1 inch thick on greased pans and place in a moderate oven till thoroughly dry, turning around when necessary. After it is dry and cold put up in paper bags and hang in a dry place. Soak pieces of this in a little water over night when wanted for pies.—[Mrs. J. C. T., Ore.

Crabapple Jumble

To 7 lbs crabapples, quartered and cored, but not pared, add 1 lb sugar, 2 lbs seeded raisins, and yellow peel and pulp of 2 oranges, discarding seeds and white parts. Cook all together with just enough water to dissolve sugar. When done it should be of a thick, honey-like consistency, and a clear, reddish amber in color. This will make about 1 gal and will keep indefinitely, sealed in a jar.—[Mrs. E. G. F., N. Y.

Spiced Cranberries

Tie up in a small cheese cloth bag, 2 tablesp ground cinnamon, 1 tablesp ground cloves and ½ tablesp ground allspice,

and simmer slowly ½ hour in 1 cup water. Then add to the spiced water 7 lbs cranberries, 3½ lbs sugar and 2 cups cider vinegar. Cook slowly until as thick as marmalade. Pour into glasses and when perfectly cool, seal with melted paraffine, or cover securely with paper.—[N. M. P., N. H.

Quince Honey

Peel and grate 3 or 4 good sized, ripe and juicy quinces, and add to a briskly boiling syrup made of 3 pts sugar and 1 pt water. Boil 20 minutes after the quince has been added. As quick as the quinces are grated, turn them into the syrup. Allow the kettle to stand on the back of the stove until all are in.—[Mrs. D. A. F., Pa.

Fig Paste

Wash and cut fine 1 lb figs, add 1 qt cold water, bring slowly to the boiling point, and then cook slowly 1 hour. Next add 3 cups sugar, and cook until it thickens like jelly when a little of it is cooled. Settle in jelly glasses. This is very nice to eat with warm biscuits, or for layer cake, and is excellent to make sweet sandwiches for the children's lunch.—[Mrs. J. D., N. Y.

It is best not to try to make large quantities of jellies or jams at one time. When made in small quantities—a quart or two at a time—they turn out much better.—[A. G., Mass.

A little lemon juice added to blackberry jam when it is boiling improves the flavor.—[No name.

If you object to the raspberry and blackberry seeds in jam, run them through a fine wire sieve after boiling the berries until soft, and before adding the sugar.—[A. G., Mass.

By adding ¼ apple pulp to ¾ blackberry pulp, a nice jelly of improved flavor is obtained.—[A. G., Mass.

For strawberry jam, I use the following proportions: 4 lbs strawberries, 2 lbs sugar, 1 pt currant juice.—[L. E. B., Ind.

An open box of thyme placed in the closet in which jams, jellies and preserves are stored will prevent mould from gathering on them.—[Mrs. M. A. P., Ill.

Jelly Jottings

When making peach jelly it is an improvement to add some sour apples. This will help to make the jelly more firm.

When making elderberry jelly add a few green grapes to supply the necessary acid—more or less grapes, according to how ripe the elderberries are.

Save the nice peelings when canning peaches; put some apple parings with them, and cook together. More or less apples can be used as desired, as long as there are not apples enough to kill the peach flavor.

Ripe blackberry jelly is improved by adding a few unripe or red ones when cooking. Cook the same day the berries are gathered.—[Mrs. J. F. B., Pa.

By using different colored fruit together one can have several kinds of jellies—white peaches and light colored apples will make the jelly light, and by adding red apple parings one can obtain various shades of red.

Filled jam or jelly glasses should not be covered until the contents are thoroughly cold, as otherwise the evaporation will cause a mould to form on top.—[A. G., Mass.

Blanch 3 or 4 peach kernels, chop fine, and add to the peach marmalade to improve the flavor. Add juice and rind of a lemon, or some essence of cinnamon can also be used for flavoring.—[No name.

If tart apples can not be obtained when making jelly, the juice of 1 or 2 lemons added to the syrup is sufficient to impart the desired flavor, and will aid in making the jelly firm.—[R. R., Md.

Add a small cup of rhubarb juice to each qt of grape preserves or jelly. This will prevent the formation of those crystals in grape preserves, otherwise called "grape sugar." The acid in the rhubarb neutralizes this "grape sugar."—[Mrs. A. B., Col.

Equal parts of strained plum or pear pulp, boiled down with sugar like any other marmalade, makes an agreeable change. The plums being acid and the pears insipid, they combine very nicely. Apples and plums can be combined in the same way. Allow ¾ lb sugar to each lb of fruit.—[Mrs. W. S. G., Mo.

Pickling--Sour and Sweet

EVERY housewife who can procure or has at her disposal the necessary ingredients, is, or should be, interested in pickling recipes, since pungent and spicy relishes are generally considered necessary adjuncts to a well equipped table. They can be made at home at small expense and with little trouble and expenditure of time. The bulk of pickling is done in the cooler months of fall, and if only therefor alone, the work is or would seem to be much less laborious than the canning and preserving, which must be done during the warm summer season, when most of the fruit ripens. When the directions call for air-tight sealing, the usual canning precautions should be carefully observed. Good vinegar, sugar and spices are as necessary to success as good fruit and vegetables, for however fine the latter may be, if the former are of an inferior quality, the finished product will be most unsatisfactory. Among the following are a choice variety of pickling recipes, sour, sweet and spicy, which can be varied or modified to suit individual tastes.

To Salt Down Cucumbers For Pickles

Have ready a perfectly clean jar, crock, or keg—whether the receptacle is glass, stone, or wood is immaterial, as long as it is clean and does not leak. Use only good, firm cucumbers, not too large, and cut them from the vines with a pair of sharp scissors, leaving about ½ inch stem on each. Never pull them from the vines, and always handle them carefully so as not to bruise them. Wash clean and wipe dry. Put a 2 or 3-inch layer of coarse salt in the bottom of the keg, then a layer of closely packed cucumbers, cover with salt, and proceed in this way until all the cucumbers are used, topping off with a layer of salt, and over that a layer of freshly picked grape leaves. Use plenty salt—there is more danger in using too little than too much. Pour in cold, hard water to cover, put a clean white cloth over the top, tucking in the edges snugly down the sides, then put in an inverted plate, or a hard board to fit, and weigh it down with a large, clean stone,

to keep the cucumbers well under brine. Cover the keg and set away in a cool place. Cucumbers may be added from time to time as they are gathered, with some more salt, until the crock is full. Be careful to keep the cucumbers always well under the brine, and if there should be too much brine, throw some of it away. When removing cloth, plate, and stone, do so carefully, and if any scum has gathered, wash thoroughly before returning to the crock. When the pickles are wanted for table use, take out enough to last about one week, freshen them in clear, cold water baths, until they are plump and just right to the taste, changing the water frequently and tasting a pickle occasionally to see if it is too salty. The pickles are then ready to be put in cold vinegar with any preferred spices, and in about 10 hours or less they will be ready for use. A small bunch of dill put in the vinegar imparts a delightful flavor. Cover the jar, and set in a cool place.—[A. G., Mass.

To Salt Down String Beans

Select firm, meaty, juicy and tender beans. Wash and drain, string and break or cut up in small pieces. If the beans are large and meaty, and cut up fine, on the bias, the result will be much more satisfactory. Pack the beans into a crock in alternate layers with salt, beginning and topping off with a layer of salt. Keep in a moderately warm place so the salt will dissolve and form a brine, which should cover the beans well. Beans and salt may be added from day to day until the jar is full. Then cover inside with a clean cloth, plate or board and weight down with a clean stone. Be sure that the brine covers the beans. Cover the crock, tie over with cloth or paper, and set away in a cool place.—[E. R. G., R. I.

To Salt Down Whole Ripe Tomatoes

Ripe and perfectly sound tomatoes may be kept for winter use by simply packing them carefully in large stone jars and pouring over them a very strong brine. Cover tight to keep out the air. When wanted for use, take out the required number of tomatoes and soak them 24 hours in cold water. They can then be peeled and sliced, and will taste as though they had just come from the vines.—[Mrs. E. L., Mass.

Cucumber Pickles I

To 1 gal good cider vinegar add 2 ozs ginger root, 1 oz turmeric, 1 oz whole black pepper, 1 oz whole cloves, 1 oz chili peppers, 1 lb salt, and ½ lb powdered mustard. Mix the mustard and turmeric in a little of the cold vinegar, and boil all together about 15 or 20 minutes. When cold pour over cucumbers that were washed, wiped dry and packed in a jar.—[K. A. D., N. D.

Cucumber Pickles II

To 1 gal best cider vinegar add 2 ozs ground mustard, 2 ozs whole mustard, 2 ozs whole black pepper, 2 ozs cinnamon bark broken in pieces, 1 oz ginger root, ½ lb salt, and a piece of alum about the size of a small hickory nut. This is enough to fill a 2-gal jar, packed with cucumbers. If not enough cucumbers are at hand to fill the jar, some more may be added from time to time, but be sure that all the cucumbers are well covered with the vinegar.—[Miss L. M. B., N. Y.

Cucumber Pickles III

To 1 gal good cider vinegar add 1 cup grated horseradish, 1 cup salt, and 2 cups ground mustard. Dissolve the mustard in a little vinegar, and then add to the rest and pour all cold over the cucumbers packed in a jar. Be careful that every cucumber is well covered.—[L. E. W., Mich.

Cucumber Pickles IV

Cut cucumbers from vines with sharp scissors, when about 2 or 3 inches long, allowing about ½ inch stem to remain on each. For 1 pk cucumbers allow 1 cup coarse salt and make a brine sufficient to cover the cucumbers, and pour it over them boiling hot. Let stand for a day, drain off, and repeat this twice, using new brine each time, and allowing 24 hours between each change. On the fourth day drain off the brine, pour over clear, boiling water, and let stand 24 hours; then drain and pack the cucumbers in jars, sprinkling among them some whole cloves, allspice, cinnamon, and any other spices liked, and to each gallon jar of pickles add a piece of alum the size of a small hazelnut. Pour over hot vinegar to cover and when cold, cover the top with horseradish leaves. The pickles must always be kept well under the vinegar. For sweet pickles melt 1 cup sugar in each qt vinegar.—[Mrs. G., Wis.

Dill Pickles

Wash sound, medium sized pickles and put them to soak over night in a brine made of 1 cup salt to 2 gals water. Next morning wipe the cucumbers dry, put a layer in a jar, then a layer of freshly gathered grape leaves, another layer of cherry leaves and one of dill, then another layer of cucumbers, and so on until the jar is full. Cover with a fresh brine prepared the same as directed above, cover with a cloth, weight down with a board and stone, so that the cucumbers will be well covered with the brine, cover the jar, and set away in a cool place.—[M. S. L., Wis.

Sweet Pickles

Wipe clean 200 small, firm cucumbers and let them stand over night in salt water. In the morning drain, wipe dry, and drop them into 3 qts best cider vinegar, to which has been added 2 ozs each cinnamon, allspice and cloves, 3 lbs brown sugar and a few small red peppers. Boil about 5 minutes, then turn into jars and seal while hot.—[Mrs. D. W. C., British Columbia.

Sweet Cucumber Pickles I

Peel large, ripe, firm cucumbers, cut in quarters, scrape out the seeds, soak in weak brine over night, drain thoroughly, and scald in clear boiling water. Make a syrup of 1 qt vinegar, 2 lbs sugar and any preferred spices. Add the cucumbers and cook until clear and tender. Can while hot and seal air tight. —[Mrs. J. P., N. Y.

Sweet Cucumber Pickles II

These are put up cold and sealed air-tight. Peel and cut up the cucumbers and mix them with the following: 1 gal best cider vinegar, 1 scant cup salt, 2 cups brown sugar, 1 cup ground mustard, 1 cup grated horseradish, 1 scant tablesp alum, and 1 tablesp mixed spices. Be sure that the cucumbers are well under vinegar.—[Mrs. C. P. VanK., N. Y.

Mixed Pickle I

Cut into quarters, 5 qts green tomatoes, 1 doz green mangoes and ½ doz ripe mangoes, add 2 qts small cucumbers, 2 qts large cucumbers, sliced, 1 doz small white onions and ½ doz large onions, sliced, 5 bunches celery, trimmed and cut in small pieces, 2 small heads cauliflower or cabbage, trimmed and chopped, and boil all together in salt water until tender, and then drain through a colander. Make a dressing of 2 qts vinegar, 1½ cups sugar and add a paste made of 3 tablesp ground mustard, 2 tablesp turmeric, 3 tablesp flour and ½ teasp cayenne pepper. Let boil, then drop in the drained mixed vegetables, let boil up again until all are done, and then can and seal while hot, the same as fruit.—[M. L., Pa.

Mixed Pickle II

Take ½ pk green tomatoes, 2 large heads cabbage, 12 large cucumbers, 1 qt small onions, ½ pt grated horseradish, ¼ lb white mustard seed, ¼ oz celery seed, 4 tablesp pepper, 2 tablesp turmeric, 1½ lbs brown sugar and 3 qts cider vinegar. Chop the vegetables, sprinkle with salt and let stand

over night. Next morning drain off the salt water, add the other ingredients to the vegetables, mix well, place over the fire, bring to a boil, and let boil hard about 5 minutes. Can and seal while hot.—[A. T. H., O.

Olive Oil Pickles

Peel and slice small cucumbers, discarding seeds, and let stand 3 hours in a strong brine, then rinse thoroughly in cold water and drain. Put a layer of cucumbers in a jar, sprinkle with celery salt, white mustard and black mustard seed, and whole black pepper, then a layer of cucumbers again, and so on until the jar is full. Pour over ½ cup olive oil to a 1-gal jar. Cover with cold vinegar and seal. These are nice served as pickles, or may be used with canned beans or mixed with salad dressing.—[H. C. H., Mich.

Green Tomato Pickle

Green tomatoes are the most used and the most abused for pickling. Many soak them all night in salt water, which toughens them, and as a consequence green tomato pickle is not a favorite. Green tomato pickle as I prepare it may not look so fancy as some other pickles, but it tastes good, and that is the most important consideration. I put the tomatoes and other ingredients all together, and cook until the tomatoes are tender, and seal while the mixture is boiling hot. In this way there is no tiresome soaking in brine, draining, reboiling, etc. One can put up a big lot in the morning and have it done ready to put away before dinner. In the first place, do not use undersized, very green tomatoes, but select those that are full grown and green, almost ready to ripen.

Slice 1 gal green tomatoes without peeling, but cut out the hard stem ends. Core, peel and slice 6 good sized onions (white onions are best), add 1 pt best cider vinegar, 1 pt sugar (white or brown), 1 tablesp each salt, ground mustard, whole black pepper and white mustard seed, ½ tablesp whole allspice, and 1 heaping teasp whole cloves. Mix well together and then stew until tender, stirring often to prevent burning. If one wishes a hot or extra peppery taste, add ½ teasp red pepper, or one red pepper pod cut up in small pieces, with the seeds taken out. This pickle may be boiled until tender and each slice of tomato retain its shape. There will be plenty of rich juice without adding water, but if it should become too dry before boiled tender, add a very little hot water. Put up in glass jars and seal. The above given quantities will make about 4 or 5 qts of pickle. Set away in a cool, dark and dry place. This same recipe may be used for ripe tomatoes, or half ripe ones.—[I. C. T., Ind.

Pickled Yellow Tomatoes

Pour into a jar 1 gal good cider vinegar salted to taste and then place in it a small cheese cloth bag containing ½ teasp each of whole allspice and cinnamon, 1 teasp whole cloves and a small piece of ginger root. Set the jar in a cool place and from day to day drop in carefully selected small yellow tomatoes, first pricking each tomato with a fork, to keep them from bursting. When jar is full, cover with a stout piece of brown paper and over this tie a strong piece of muslin. No cooking is needed, but be careful that the tomatoes are well covered with the vinegar.—[P. R. H., no address.

Pickled Onions I

Select small white onions and peel but do not cut them. Place in wide mouthed bottles and sprinkle some spices among them, using 1 oz whole pepper, 1 tablesp mustard seed and a few coriander seeds to each qt onions. Cover with cold vinegar and cork. If the onions absorb the vinegar, add more to keep them covered.—[Mrs. E. S. D., Wash.

Pickled Onions II

Peel small, white onions, put them over the fire in boiling water, and when they look clear skim them out and put them on a clean folded cloth. When quite dry, put them into a jar and cover them with hot spiced vinegar. If liked a little sweet, sugar may be added to the spiced vinegar according to taste. The onions must be well covered with vinegar at all times.—[Mrs. M. B., O.

Pickled String Beans

Select tender, meaty string beans and boil them in salted water until done, then drain and drop them in a pickle made of 1 qt vinegar, ½ cup sugar and 2 tablesp mixed spices boiled together. Let boil up once more after the cooked beans have been added, and then seal in fruit jars while hot.—[Mrs. A. J. P., Wis.

Beet Pickles

Select tender beets of uniform size, wash them clean, but do not cut off the root ends, and allow an inch or two of the stem ends to remain on. Cover with boiling water and boil until tender, then remove from the hot water, plunge into cold water, and then with the hands rub the skins and the root and stem ends off. Cut out all specks or tough parts, and slice

or cut into dice, and pack into glass jars. Fill overflowing full with boiling hot vinegar, and seal. If a sweet pickle is desired, boil some sugar and spices with the vinegar.—[Mrs. B. G., N. Y.

Cabbage and Beet Pickle

Chop fine 2 qts beets after they are boiled and cold. Chop fine 2 qts raw red cabbage and add to the beets and cabbage, 2 cups brown sugar, 1 cup grated horseradish, 1 tablesp salt and cider vinegar enough to cover. Put up in air-tight glass jars. The beets and cabbage should be measured after being chopped, and all the ingredients should be well mixed together before packing into jars.—[Mrs. W. M. G., Ct.

Pickled Red Cabbage

Select a nice firm, crisp red cabbage, discard the outer leaves, and cut out the stem ends and tough core. Shred the cabbage fine and then pack into a gal jar in layers, sprinkling each layer with a little salt and white mustard seed. When the jar is full, pour over it ½ cup vinegar and ½ cup brown sugar, heated together. Have the jar overflowing full and seal while hot. A small red pepper may be added and a little horseradish root if desired.—[Mrs. A. J. P., Wis.

Pickled White Cabbage

Chop fine 4 large, crisp heads of cabbage and 1 qt onions. Pack in alternate layers in a jar, sprinkling a little salt between each, and let stand over night then drain. Mix well together 2 qts cider vinegar, 2 lbs brown sugar, 2 tablesp each ground mustard, black pepper, cinnamon and celery seed and 1 tablesp each allspice, mace and alum. Let boil up once and pour over the cabbage and onions. Let stand over night, drain, heat the liquid and pour over the cabbage again. Repeat this process for the third time and the fourth morning put all together in a large porcelain kettle, bring to a boil, and boil 5 minutes. When cold, pack in small jars and seal.—[M. P., N. H.

Cauliflower Pickle

Trim and cut up cauliflower, boil in slightly salted water till tender, and for every head of cauliflower allow 2 heaping tablesp ground mustard, 1 tablesp flour, 1 teasp salt, ½ cup brown sugar, and a little turmeric with cider vinegar enough to cover. Let this mixture come to a boil, then pour over the cauliflower in cans or jars, and seal while hot.—[Mrs. G. W. A., Pa.

Pickled Peppers

Take the hot and sweet peppers and put them in layers in a jar, first one of salt, then one of peppers, until the jar is full and packed tight, with a layer of salt on top. Tie a cloth over the jar and set away for winter use. When wanted, take out the required number of peppers and put them in vinegar over night.—[Mrs. P. J. S., Tex.

Stuffed Pickled Peppers

Take large green peppers, remove the stem ends and seeds and fill with the following mixture: To 2 qts chopped cabbage, add ½ cup mustard seed, 2 tablesp celery seed and 2 tablesp each salt and brown sugar. Chopped cucumbers or small white onions may be added, if liked. Cover each pepper with the stem end and tie it on securely. Then put the stuffed peppers in a jar, cover with cold vinegar, and seal Keep in a cool and dark place.—[Mrs. B. R., Nev.

Stuffed Pickled Peppers II

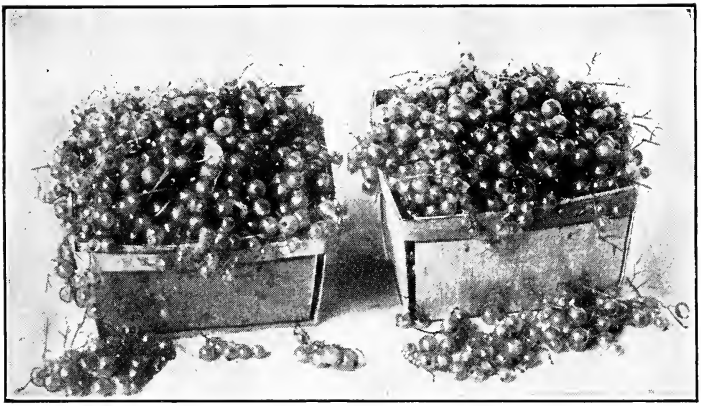
Take large green peppers, cut off the ends, take out the seeds and let them soak in salted water over night. Then stuff them with a chopped mixture of cabbage, cucumbers, green tomatoes and onions in equal parts. Put this mixture in a bowl or jar and add salt, allowing 1 cup salt for a gal of the mixture, and let stand over night, after which squeeze out of the brine, put in a preserving kettle over the fire, cover with vinegar, and add mustard seed and celery seed to taste. Boil about 15 minutes and then stuff the mixture into the peppers, sew on the tops, pack in jars, cover with vinegar, and put in some whole spices and bay leaves.—[Mrs. P. J. S., Tex.

Mustard Pickle

Peel, cut lengthwise and discard seeds of 2 qts ripe, firm cucumbers, add ½ doz green peppers, 2 qts green tomatoes and 2 heads cauliflower, cut up, 2 qts small cucumbers and 2 qts small white onions, peeled. Cover with a weak brine and let stand 24 hours, then drain. Prepare dressing as follows: Mix to a smooth paste 12 tablesp mustard, 2 tablesp turmeric and 2 cups flour, with a little cold vinegar, then add 3 cups sugar, 4 qts vinegar, and boil all together. Drop the prepared pickles in this dressing, let heat thoroughly, and put away in pickle bottles.—[Mrs. J. L. S., Ct.

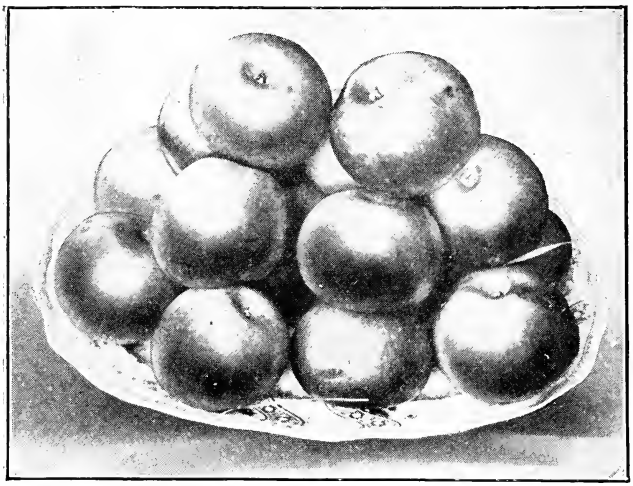
Corn Pickle or Relish

To 12 cups cut sweet corn, add 12 cups chopped cabbage, 1 cup chopped celery and 1 cup chopped onions. Boil all

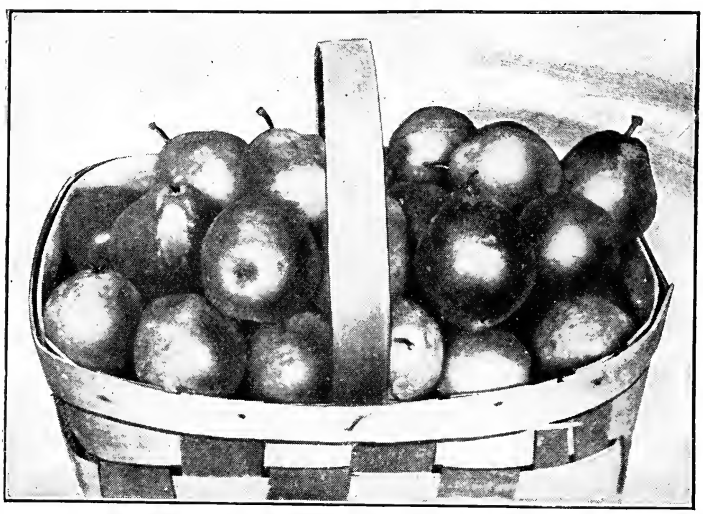


"FILLER" CURRANTS GROWN IN NEW YORK.

PRIZE PEACHES FROM MICHIGAN



PRIZE WINNING APPLES FROM PENNSYLVANIA.



KEIFFER PEARS GROWN IN MISSOURI.

together in slightly salted water until tender and then drain, after which mix with a dressing prepared as follows: To 1 cup sugar add 1 tablesp each mustard, salt and turmeric, and 2 heaping tablesp flour. Mix to a paste with a little cold vinegar, then add the balance of 2 qts vinegar. Two peppers sliced in rings can also be added if liked. Boil this dressing until it thickens and the flour is done. Mix the vegetables with it and can while hot.—[Mrs. M. Z. P., Wash.

Pickled Olives

To 6 gals green olives allow 1 lb each of concentrated lye and salt, dissolve in 6 gals water, and soak the olives in this solution for 2 days, then drain and replace with a fresh solution made the same as before, and soak for 2 days more, after which drain the olives and immerse them in pure water from 5 to 8 days, according to the bitterness of the olives, changing the water every day. Finally put them in a brine made by dissolving 3 lbs salt in 4½ gals water. They will keep this way for one season in a keg, but if wanted for long storage, they should be bottled and sealed.—[Mrs. C. E. G., Ariz.

Old Virginia Chow-Chow

Chop fine 8 qts green tomatoes, 3 small heads cabbage, 6 large onions, 6 ripe peppers and 6 green peppers, sprinkle with salt, and let stand 24 hours, then drain thoroughly and add 3 qts good cider vinegar and 1½ lbs brown sugar. Boil all together 1 hour, then add 8 qts ripe tomatoes, 3 heads finely chopped celery and 1 pt horseradish and boil 15 minutes longer, after which add 1 tablesp each cloves and mustard, 2 tablesp each white mustard seed, allspice and ginger. Use the ground spices, mix all together thoroughly, and when done put up in jars and seal.—[Mrs. F. E. T., Cal.

India Relish

Trim and cut fine 2 heads cauliflower, 2 heads cabbage, 12 onions, 12 large green cucumbers and 6 green peppers. Measure and for each pt chopped vegetables, add 1 pt chopped green tomatoes. Mix well, put in a large stone jar, cover with a weak brine, and let stand over night. Next morning drain thoroughly, put in a granite vessel, cover with good cider vinegar, and add 1 lb brown sugar, ½ cup white mustard seed, and about a handful of mixed spices tied up in a small cheese cloth bag. Boil about 3 hours, then turn into glass jars and seal while hot.—[Mrs. M. A. C., Wash.

Pickled Berries

Put 6 qts strawberries or any other berries into a stone jar in layers, sprinkling each layer with cinnamon and cloves. When the jar is full, pour over the berries a syrup made by boiling together 1 pt vinegar and 3 pts sugar. Let stand 24 hours, pour off the syrup, boil again and pour over the berries. Let stand over night and then boil the berries and syrup together slowly for 20 minutes, pour into jars and seal.—[L. E. B., Ind.

Sweet Plum Pickles

Wipe 7 lbs firm, ripe plums, pack them into a jar and pour over them a syrup made by boiling together 1 qt cider vinegar, 4 lbs sugar and 2 tablesp cinnamon and 1 tablesp cloves tied in a cheese cloth bag. Let stand 1 day, then pour off the syrup, let boil up again, and again pour over the plums. Repeat this the next day, and the third day boil up the plums and syrup together and can and seal while hot.—[S. A. B., N. Y.

Sweet Pickled Pears

Select firm fruit of uniform size, not too ripe, and remove blossom ends with sharp pointed knife. For 4 lbs fruit allow 1 pt best cider vinegar, 2 lbs brown sugar and ½ cup whole spices mixed—whole cloves, allspice and stick cinnamon, tied in a cheese cloth bag. Boil the spices with the vinegar and sugar about 10 minutes, skim, add the fruit, and cook until tender. Skim out the pears, put in jars, boil down the syrup, pour over the fruit in jars, and seal. This syrup is fine to add to mincemeat pies in winter.—[Mrs. F. H., Ore.

Sweet Quince Pickles

Use only ripe, sound fruit. Pare, core and cut in quarters or eighths. Simmer the parings and cores 1 hour in just enough water to cover, then drain and after weighing the quinces, cook until tender in this water, then drain again, saving the juice. For every 7 lbs fruit allow 4 lbs sugar, 1 pt cider vinegar, and 1 cup juice in which the fruit was boiled. Boil all together about 15 minutes with 2 tablesp cinnamon and 1 tablesp mace tied in a cheese cloth bag, then add the fruit and simmer slowly ½ hour. Skim out the fruit, put in jars, boil down the juice, pour over the fruit, and seal while hot.—[Mrs. M. K., Kan.

Sweet Pickled Peaches

Boil 2 lbs brown sugar, 1 pt best cider vinegar and 1 oz stick cinnamon 20 minutes. Have ready ½ pk peaches, dip quickly

in hot water and rub off the fuzz with a clean towel, stick into each peach 2 whole cloves and drop them into the hot syrup to cook until tender. Do not crowd too many peaches in the syrup at one time. When the peaches are tender, put them in glass jars and cover with the boiling hot syrup and seal at once.—[Mrs. J. B., Kan.

Pickled Cherries

Fill a jar compactly with good, ripe cherries with the stems on, but be careful not to crush the cherries. Pour over them a syrup made by boiling together 1 cup vinegar and 1 cup sugar. Seal air-tight. These are delicious served with roast meats.—[No name.

Sweet Pickled Apples

These are preferred by many to pickled pears and this recipe will prove doubly welcome when all the fruit cans for air-tight sealing are used up, as the sweet apple pickle will keep very well in covered jars. Peel, but leave whole 1 pk sweet apples, make a syrup of 2 qts vinegar, 4 lbs brown sugar (more if desired very sweet), ½ oz whole cloves and allspice or cinnamon, 1 teasp mustard seed and a little salt. Heat the vinegar and sugar together and when it boils, skim well, then put in the spices tied in a cheese cloth bag, let boil up again and then add the apples and boil slowly until tender. When done, lift out the apples carefully, put them in a jar, boil down the syrup to the desired consistency and sweetness, pour over the apples and when cold, cover securely and set away in a cool place.—[Mrs. E. G. F., N. Y.

Green Tomato Sweet Pickles

Slice 20 lbs green tomatoes, sprinkle with salt and let stand 24 hours, then drain and boil in water enough to cover, adding 3 tablesp ground ginger. When the tomatoes are tender, drain and put in stone jars and pour over them 2 qts of boiling hot vinegar which has been seasoned with 1½ tablesp ground cinnamon, ½ tablesp ground cloves, 3 tablesp ground ginger, 2 small red peppers and 4 lbs sugar. Tie the spices in a small cheese cloth bag. When the jar is full, lay this spice bag on top of the pickle.—[Mrs. C. W. H., Pa.

Carrot Sweet Pickles

These are equal to spiced crabapples. Wash and scrape several good sized carrots and boil in slightly salted water until tender. Make a syrup of vinegar, sugar and spices, same as for

any other sweet pickle, or use 1 pt vinegar, 2 pts sugar and 1 teasp each of cloves and cinnamon. When the syrup is boiling slice in all the carrots the syrup will cover, let simmer for a while, and then put away in jars. The syrup can be made as rich as desired, and more spices may be added if liked. If not very sweet and spicy, they should be put up in sealed jars. —[Mrs. R. M. S., Wis.

Sauerkraut

Cabbage in the form of kraut, if properly made and cared for, is nutritious and makes a desirable dish, being convenient and very little trouble to prepare. I have been using the following recipe for years and have never lost a pound or had any trouble with mouldy cloths on top of kraut. For large quantities I use clean oak barrels, for a few gallons I prefer stone jars. For packing in barrels, I place the barrel near the wall of a building or a heavy post, make a follower that will just fit inside of the barrel and press down by means of a lever, one end in a crack of the building or under a block nailed to a post. Pack in solid, but do not pound or stamp, as this breaks and mashes the fiber of the leaves and causes them to become dark. The way I want kraut to look when taken from the barrel is long, stringy and of a snowy whiteness, and to have a sour, not a soured taste and smell.

Early morning, when the dew is on, is the best time to gather cabbage for kraut. The weather should be warm enough to cause fermentation to take place in 2 or 3 days from time of packing. After fermentation has ceased, keep in a shady cool place. Remove all outside leaves and the heart or stalk of the cabbage. Use a two or three-knife kraut cutter, place over a tub, and shred the required amount to fill barrel or jars. Use 1 tablesp salt to each gal of kraut, and no more, for if more salt is used fermentation will not be so perfect—the salt will preserve, instead of allowing the cabbage to ferment. Sprinkle salt over the cut cabbage and thoroughly mix by working over with the hands or a large wooden spoon or paddle. Do not use any metal spoons or kettles. After mixing, press in the barrels or jars very solid. If in barrels replace the head and bore in it an inch auger hole, set level, and pour in cold water until it will take no more. Keep the head of barrel covered with water by adding more every day, or as needed. After fermentation has ceased, stop up tight and keep head of barrel covered with water, to exclude the air. If put up in jars, keep a weight on to hold kraut under brine, and keep it running over with water, to cause all skum to work off.—[J. W. G., Ky.

Sauerkraut Notes

Use a water-tight hard wooden keg or barrel and be sure it is thoroughly clean. Put a layer of clean outside cabbage leaves in the bottom of the keg and a little way up on the sides. Put in a layer of shredded cabbage, sprinkle with salt and a little caraway seed and onion and apple, and press down very firmly. For a medium sized wash tub of shredded cabbage use about 3 or 4 handsful salt, 2 tablesp caraway seed, 1 onion and 1 apple, chopped very fine. Proceed in alternate layers until all the cabbage is used, pressing down each layer firmly, so that it will be under brine. It is well for two persons to handle the job together, one doing the cutting and the other the packing. The brine should rise quite freely when the kraut is pressed down with the hands. Cover with a clean white cloth, tucking in the edges firmly down the sides, then lay on fitted hardwood boards and on these a clean stone or several stones to weight the kraut down so that it will stay under brine. Let stand 2 or 3 days, then dip off all you can of the old brine, which would become bitter, and fill up with hot water. Tie a clean cloth over the barrel and let the contents work. It will take from 2 to 3 weeks before fermentation ceases. About once a week, thereafter, carefully remove stones, boards and cloth, which will very likely be covered with skum, wash them clean, rinse in cold salt water, and return to the keg. A little hot water may be added from time to time, and a little salt, if it does not seem salt enough. The kraut should be just covered with brine, but it is not well to have too much brine, as that softens it and makes it mushy. The secret of keeping kraut well and clean is in pressing down firmly, having it well weighted, and covered with not too much brine, thus keeping the air out. A good vinegar barrel is nice to use, and if it is too large, it can be sawed down to the required size.—[Mrs. G., Wis.

To Keep Sauerkraut in Warm Weather

When the warm spring days approach, the last of the sauerkraut is in danger of spoiling. I pack the raw kraut in 2-qt glass fruit jars, cover with the brine, screw the tops on air-tight, and set the jars away in a cool place. I have kept sauerkraut this way until the last of May, and the last can was as nice and fresh as the first.—[Mrs. N. S., Mich.

Never use tin, copper or brass vessels for pickling, as the vinegar or acids eat into the metal and produce an unwholesome result. The pickles can be colored nice and green by adding freshly gathered nasturtium leaves, horseradish leaves, grape or cherry leaves. But do not boil these with the pickle—just put a few of them in the top of the jar.—[A. G., Mass.

When pickling, do not use metal utensils, as the acid eats into them and produces a poison. Use agate or porcelain lined vessels and wooden spoons.—[A. G., Mass.

This is a good rule for sweet fruit pickle: For 7 lbs fruit allow 1 qt vinegar, 3½ lbs brown or maple sugar, and 1 teasp each cinnamon, cloves, mace and allspice.—[Mrs. G. A. S., N. Y.

This is an easy way to peel peaches; Put them in a wire basket, dip in hot water a few moments, and then rub off the skins. By this method none of the fruit is wasted.—[M. E. F., Mo.

After cutting up peppers for pickles or chow-chow, rub the hands well with wet salt before washing them, which will greatly lessen the smart that usually follows the handling of peppers.—[S. W.

Fruit preserved in a sour or thick syrup, heavily spiced, does not need to be canned in air-tight jars. The jars that are not quite good enough for the regular canning can be used for pickled fruits.—[A. G., Mass.

We use the following proportions for sauerkraut: To a 6-gal crock, use 1 cup salt and ¾ cup sugar. As soon as fermentation ceases, put the crock in a cool place. We think stone crocks are better than tubs or barrels.—[Mrs. J. C. C., R. I.

When I take pickles out of the brine to freshen them for table use, I pour boiling water on them and let them stand in this water until cold. Then I freshen them in cold water. This treatment produces a nice, crisp pickle.—[Mrs. B. W., Mo.

To make a strong brine for pickles, put in as much salt as the water will dissolve—better use too much salt than too little. A strong brine should float an egg. When salting cucumbers, some add water and some do not, claiming that the cucumbers and salt will make their own brine. I always add a little water, which seems to prevent the cucumbers from shriveling up.—[A. G., Mass.

Delightful flavors are imparted to cucumbers by adding any of the following: dill, celery seed, bay leaves, radish or nasturtium seeds. Only the best, pure cider vinegar should be used in pickling—the artificial or chemical vinegar will make the cucumbers soft and has a very disagreeable taste. Green horseradish root, grated or cut up in slices, will help to keep pickles and imparts a good flavor.—[A. G., Mass.

Catsups and Relishes

AUCES and spiced relishes, in one shape or another, are to be found on almost every well equipped table, and while a too liberal indulgence in them is properly considered unwholesome, yet they fill a gastronomical want which is universal and therefore not to be overlooked. As almost all the ingredients except some of the spices and sugar are grown on the average home farm, catsups and sauces can be prepared at comparatively small expense by country housekeepers, while town and city dwellers must pay high prices for the raw material of an inferior quality, or buy the ready-made bottled relishes of whose purity they cannot be assured. In preparing homemade catsups and relishes it is imperative that the following rules be observed: Have the bottles thoroughly clean and drained dry. Be sure the corks are sound and clean, and allow them to soak a little while in hot water before using. See to it that the corks are large enough, and press them into the bottles as far as they will go. Then trim off the tops evenly with a sharp knife, and dip the top of each bottle to the depth of about one inch or more in a melted sealing mixture made of beeswax and rosin, in the proportion of one part rosin to two parts beeswax, or dip the bottles into melted sealing wax the same as that used for sealing letters. Prepared paraffine or sealing wax cakes, ready for melting, can be bought in the stores.

Ripe Tomato Catsup

Wash and cut out the stem end of 1 pk good, ripe tomatoes. Cut up and boil until very soft. then rub through a colander first, and a fine sieve afterward. This will remove all the peel and seeds. Pour the strained tomato juice in an agate or porcelain lined kettle, put over the fire and add the following: 2 tablesp salt, 1 tablesp each ground black pepper, ground cloves and celery seed. 1 teasp cayenne pepper and

3 tablesp ground mustard. Put the celery seed in a cheesecloth bag, and let the catsup boil about 6 hours, stirring occasionally until the last hour, then almost constantly to prevent burning. Pour into a stone jar, and let stand until perfectly cold, then add 1 pt good vinegar and remove the celery seed bag. Bottle, cork and seal. Keep in a cool, dark and dry place.—[Mrs. D. W. C., British Columbia.

Green Tomato Catsup

Chop fine ½ bu green tomatoes and 2 large heads white cabbage, 2 doz onions, and 6 red peppers. To this add 2 good-sized pieces horseradish root, grated, and 1 cup salt. Mix thoroughly, put in a cheesecloth bag, hang up and let drip all night. Next morning turn the drained mixture into an agate or porcelain lined kettle, add enough good vinegar to cover, 2 cups sugar, 4 tablesp whole white mustard seed, and 1 tablesp each celery seed, ground cloves, cinnamon and allspice. Put the spices in a cheesecloth bag and stir it through the mixture while cooking. Let this catsup boil about 15 minutes, then turn it into stone jars, let cool, and put on a weighted cover, so that the juice will come well over the solid ingredients. In about one week this catsup will be ready to use. Keep in a cool, dark, dry place.—[Mrs. M. M. B., Mo.

Cold Tomato Catsup

To 1 pk ripe, peeled tomatoes, chopped fine and drained well, add 1 pt grated horseradish, 6 large, peeled onions and 6 large stalks celery, both chopped fine, 1 tablesp each celery seed and white mustard seed, 6 mango peppers and 2 hot peppers, all chopped fine, 1 small cup salt, 2 cups brown sugar and good cider vinegar enough to cover. A little cloves and cinnamon may be added if liked. This catsup requires no cooking and will keep fine for a year, if set away in a cool place. It will keep for a longer time if sealed in glass jars and kept in a cool place.—[Mrs. J. S., Neb.

Cold Cucumber Catsup

To 12 good-sized, ripe cucumbers, peeled, seeds removed and chopped fine, add 4 peeled onions, chopped fine, 4 tablesp salt, 3 tablesp black pepper, 3 tablesp grated horseradish and 1 qt best cider vinegar. Bottle, pour 1 teasp olive oil in top of each bottle, cork tightly, seal, and keep in a cool place.—[Mrs. W. M. G., Ct.

Quick Catsup from Canned Tomatoes

Rub 2 qts canned tomatoes through a sieve, then add 1 teasp each salt, cloves and allspice, ½ teasp each red pepper and black pepper, 1 tablesp each sugar and flour, and 1 cup vinegar. Boil until it thickens. Put up in bottles or jars and set away in a cool place. Sealing will hardly be necessary, as the quantity given is so small that the catsup will very likely be consumed before it would have a chance to spoil.—[A. L .D., Ida.

Farmer's Catsup

Chop fine 1 pk each green and ripe tomatoes, 1 large onion, and 4 heads cabbage. Sprinkle with 1 cup salt, mix thoroughly and let drain over night. The next morning add 1 gal good cider vinegar, and boil for 2 hours; then add 1 doz sweet peppers, 1 tablesp each celery seed, black pepper, ginger and mustard, and 1 teasp each cloves, allspice and cinnamon, ½ a nutmeg grated, 1 cup grated horseradish and 2 lbs brown sugar. Boil for another 10 or 15 minutes, and then can or bottle and seal.—[Mrs. J. L. R., O.

Tomato and Peach Catsup

Chop fine ½ bu ripe tomatoes, 2 qts peaches, 12 onions and 3 ripe, red peppers. Boil till soft, then strain and boil again until thick and no free water seems to be left in the mixture. After that add 1 qt vinegar, 2 lbs sugar, ¾ cup salt, 1 tablesp mixed spices—cinnamon, allspice, cloves and mace. Let this boil up thoroughly and then bottle, cork and seal. This recipe is well worth trying.—[Mrs. W. D. T., N. H.

Peach Catsup

When you are preparing peaches for canning or preserving, place the peelings and the inferior peaches in an earthen kettle, and boil in a very little water and a little salt. Press first through a colander and then through a fine wire sieve, and proceed with the pulp as you would with tomato catsup. This is very nice.—[E. E. W., Ore.

Plum Catsup

To 4 qts Damson plums, stewed and rubbed through a sieve, add 2 lbs brown sugar, 1 cup vinegar and 1 teasp ground cloves and cinnamon. A little pepper, allspice and salt may also be added, if liked. Cook slowly until thick, stirring often. Prunes may be substituted for the fresh plums and will make a very acceptable catsup.—[Mrs. W. C. T., N. Y.

Apple Catsup

Pare, core and quarter apples and stew in a very little water until tender. Rub through a sieve and to each qt pulp add 1 cup sugar, 1 teasp each salt, pepper, cloves, ground mustard, 2 teasp cinnamon, 2 onions, chopped fine, and 1 pt vinegar. Boil one hour, bottle, cork and seal while hot.—[Mrs. H. A. B., Mont.

Crabapple Catsup

Stem and wash crabapples, stew until tender, using no more water than necessary, then rub through a sieve and to each gal pulp add 1 qt vinegar, 1 tablesp each salt and black pepper, 2 teasp mustard, 1 teasp each allspice and cloves and pinch red pepper. Boil gently 1 hour, bottle, cork and seal while hot.—[Mrs. C. C. W., Mich.

Cherry Catsup

To 2 qts chopped, stoned cherries, add 2 cups each sugar and vinegar, ½ teasp ground cloves and 1 tablesp ground cinnamon. Boil 15 minutes, set the kettle away until the next day, then boil 15 minutes longer and can while hot, or bottle, cork and seal.—[C. T. D., Mo.

Currant Catsup

Stem 2 qts ripe, red currants, and boil about 10 minutes with ½ pt water. Strain through colander and add ½ pt best vinegar, 1 lb brown sugar, and 1 tablesp each mace, ground cloves and cinnamon. Bottle, cork and seal while hot.—[Mrs. J. A. W., Mo.

Green Grape Catsup

Stem green grapes, wash and cook until soft, with just enough water to keep from burning, then strain out the skins and seeds through a colander. Weigh the strained pulp and allow 2 cups brown sugar to 2½ lbs pulp, 1 cup vinegar and 2 level teasp each salt, pepper, cloves, cinnamon and allspice. Cook slowly until it begins to thicken, then bottle and seal. The spices can be put in a cheesecloth bag, if one is particular about the color of the catsup.—[Mrs. E. R. R., Me.

Ripe Grape Catsup

Stew 5 lbs grapes, stemmed and washed, until they are soft enough to rub through a colander, leaving out skins and seeds. To the strained pulp add 1 pt vinegar, 2 lbs sugar, 1 tablesp each pepper, allspice, cloves and cinnamon, and ½ teasp salt. Boil until thick, then bottle and seal.—[E. T., N. Y.

Gooseberry Catsup

To 12 lbs gooseberries add 6 lbs sugar, 1 qt vinegar, 2 tablesp each cloves, cinnamon and allspice, 1 tablesp black pepper, and ½ teasp salt. Boil about one hour, or until thick. Bottle, cork and seal while hot. This makes about 1 gal catsup.—[Mrs. H. J. H., Col.

Walnut Catsup

The walnuts should be gathered while tender, when they can be easily pierced with a darning needle. White walnuts or butternuts are the best. Wash and wipe dry 100 tender, green walnuts, pierce them all over with a fork, place them in a large jar with 2 qts vinegar and 1 cup salt, and let them stand 5 days, mashing and stirring them well every other day; then drain, squeeze out the juice and put the nuts in a porcelain kettle with ½ pt fresh vinegar, ½ doz whole pepper corn, 1 tablesp cloves, 1 blade mace, 1 grated nutmeg, 1 little head garlic, 1 horseradish root, sliced, and 1 pod red pepper. Let come slowly to a boil, and boil for 20 minutes. Strain, cool, bottle and seal.—[E. E. W., Ore.

Cooked Chili Sauce

Peel and cut 1 pk sound, ripe tomatoes and cook 1 hour, then add 1 qt onions, 3 green peppers and 3 bunches celery, all chopped fine, ½ cup salt, 1 teasp each mustard, black pepper and cloves, 1 tablesp cinnamon, 1 lb brown sugar and 1 qt vinegar. Boil 1 hour, bottle while hot and cork and seal. Chopped apples and grated horseradish can be added to the above recipe, and also a little nutmeg, ginger, mace or cassia, if liked. Do not strain this sauce.—[G. L. N., N. Y.

Uncooked Chili Sauce

Peel and chop fine ½ pk good, ripe, solid tomatoes, 2 cups celery, 2 cups onions and 2 small red peppers. Mix well and add ½ cup each salt, sugar and white mustard seed, 1 tablesp each black pepper and ground cinnamon, and 1 qt good cider vinegar. This need not be cooked. Mix all ingredients well together, put in a stone crock, weight down with a small saucer, cover well with a cloth and paper and keep in a cool, dry, dark place.—[Mrs. M. J. L., Mich.

Red Chili Sauce

Boil 1 doz ripe chili peppers in water enough to cover. When thoroughly soft, press through a fine sieve, thus removing seeds and skins, and bottle the pulp. This may be used as a sauce or as a seasoning in cooking rice, beans, or meat.—[Mrs. L. J., Cal.

New England Chili Sauce

Chop fine 1 pk green tomatoes, 1 small head cabbage, 12 large, tart apples, 6 medium-sized onions and 4 large, green peppers. Mix thoroughly and add 1 tablesp each ground mustard, cinnamon, cloves and allspice, 2 lbs brown sugar, 2 qts vinegar and ½ cup salt. Boil 2 hours and put away in crocks, well covered. Keep in a dark, cool and dry place.—[Mrs. M. J. L., Mich.

Bordeaux Sauce

To 2 qts chopped green tomatoes add 1 qt chopped cabbage, 8 small onions, peeled and chopped fine, 1½ teasp each turmeric and white mustard seed, 1 tablesp cold allspice, 2 tablesp celery seed, 2 cups sugar, 4 tablesp salt, and 1 qt good cider vinegar. Boil ½ hour and seal while hot in glass jars or bottles.—[Mrs. W. W. B., N. Y.

Celery Sauce

Chop fine 2 qts cabbage, 2 qts celery and 4 qts green tomatoes; drain off all the water and juice, and add to the chopped mixture ½ lb ground yellow mustard, ¾ lb sugar, 1 oz turmeric, ½ cup salt, 1 teasp each black pepper, ground cloves, cinnamon and celery seed and enough good vinegar to cover. Boil ½ hour and put up in air-tight jars.—[S. F. R., N. J.

Chutney Sauce

Chop fine 12 sour apples, peeled and cored, 2 peppers, 6 tomatoes, 4 onions and 1 cup seeded raisins, then add 1 qt good cider vinegar, 2 tablesp each salt and white mustard, 2 cups brown sugar, and a little cayenne pepper. Cook until soft. Bottle, cork and seal.—[Mrs. D. M. W., Mass.

Horseradish Sauce

To 1 qt grated horseradish add 1 qt cold vinegar, 2 teasp each salt and sugar, and 1 teasp white, ground pepper. Seal in wide-mouthed bottles or small glass jars.—[Miss I. J. K., Minn.

Pickled Corn Sauce

Chop fine 1 large cabbage and 6 large peppers, sprinkle with salt and let stand a while to draw off the juices. Then drain thoroughly, and add 3 pts boiled corn, cut from the cobs, and 3 tablesp each celery seed and white mustard seed. In another

vessel bring to a boil 3 pts vinegar and 1 cup sugar, and add to this syrup a smooth paste made with a little vinegar and 2 tablesp each cornstarch and ground mustard and 1 tablesp turmeric. Boil until the cornstarch is done, add the chopped cabbage, peppers, corn and spice mixture, and can while hot. It should be put up in air-tight cans.—[Mrs. I. C., N. J.

Pickled Pumpkin Sauce

Peel a firm, yellow pumpkin, remove the seeds, and cut in small dice-shaped pieces. Steam until quite tender, but not soft or mushy. Place in an agate vessel or earthen crock and cover with vinegar, then turn off the vinegar and sweeten it with 1 lb sugar. Add 2 ozs whole cloves, 2 ozs stick cinnamon and boil the vinegar, sugar and spices together. Turn this syrup while boiling hot over the steamed pumpkin, and let stand a week. Then drain off the juice, boil it again, pour over the pumpkin again, and let stand another week. Repeat this process a third time, after which the juice should be rich and delicious, but if it does not seem to be quite sweet enough add more sugar and boil down quite thick. Put away in a stone crock and weight down with a small saucer or plate that will fit inside the crock, so as to keep the pumpkin under the juice. Then cover the crock with a piece of thick paper. Can also be bottled and sealed like sauce, but I never lost any of mine when put away in stone crocks, as described. Keep in a dark, cool, dry place.—[J. U., Mich.

Worcestershire Sauce

Slice without peeling ½ bu ripe tomatoes and 10 lemons (remove stem ends from the tomatoes and seeds from the lemons), cover with 1 qt good cider vinegar, add ¾ lb salt, 1 lb brown sugar, ¼ lb ground allspice, 1 oz ground cloves, and boil gently 2 hours, after which strain through a fine sieve and add the juice of 1 lemon. Bottle, cork and seal while hot.—[Mrs. J. P. D., Neb.

Green Tomato Soy

Slice 2 gals green tomatoes without peeling, and 12 large, peeled onions, add 1 qt sugar, 2 tablesp each dry mustard, salt and black pepper, 1 tablesp each allspice and cloves and 2 qts good cider vinegar. Cook slowly 3 hours and put up in cans or bottles and seal.—[Miss L. M. R., Mich.

Ripe Tomato Soy I

Peel and slice 1 pk good, ripe tomatoes and add 1 qt good vinegar, 3½ lbs brown sugar and 1 oz whole cloves. Boil slowly until it is rich and thick and reduced fully two-thirds. Bottle and seal. This will keep for years, and seems to get better with age. It is nice to serve with poultry, game or any meat.—[E. P. L. W., N. Y.

Ripe Tomato Soy II

Chop fine 12 ripe tomatoes, 10 onions, 10 large bell peppers, and add 1 qt good cider vinegar, 1 tablesp each salt and sugar, 1 teasp each ground cinnamon, cloves and allspice, and a dash red pepper. Boil slowly until the consistency of apple butter, stirring occasionally to prevent burning. This amount will fill 2 qt glass jars.—[Mrs. M. V. H., Tenn.

Wild Grape Relish

Wash the grapes and cook them with only just enough water to prevent scorching. When soft, press through a sieve, and to each 10 lbs pulp add 5 lbs sugar, 1 tablesp ground cinnamon, 2 teasp ground cloves, 1 teasp allspice, 1 grated nutmeg, and 2 qts good vinegar. Boil slowly until as thick as catsup, and then bottle, cork and seal while hot.—[Mrs. J. L. R., O.

Red Cabbage Relish

To 1 qt raw, red cabbage, chopped fine, add 1 qt boiled, red beats, chopped fine, 2 cups sugar, 1 tablesp salt, 1 teasp black pepper, ¼ teasp red pepper, 1 cup grated horseradish, and enough cold vinegar to cover. This requires no boiling, and when put up in air-tight jars will keep indefinitely.—[Mrs. S. E. F., Cal.

Indian Chutney

To 2 qts each chopped tart apples and green tomatoes, add 1 lb seeded raisins, chopped, 2 cups brown sugar, 2 scant cups each lemon juice and vinegar, small ½ cup salt, 1 chopped onion, 1 teasp cayenne pepper and 1 oz ginger. Mix together well and let stand in an earthen jar over night. Next morning set the jar in a kettle of cold water, let it heat slowly, and then boil 6 hours. Put up in cans and seal.—[Mrs. J. S., Ct.

When making cold tomato catsup from ripe tomatoes, that requires no boiling, ripe nasturtium seeds are a nice addition.—[A. G., Mass.

Fireless Cookery—The Hay Box

THOUGH the method is old—almost a century old, it is said—yet "fireless cookery," brought up to date, may be new to many of the present day housewives. Our great-grandmothers and grandmothers used the hay box in the "old country," and in the armies of the continent this same method of fireless cookery has been used with success for many years. Progressive American housewives are now adopting it and enthusiastically sounding its praises. Lecturers on domestic science are doing their best to spread before tired housewives the gospel of fireless and fuel-saving cookery, while the government, by means of bulletins, and the household magazines all over the land, are contributing their share toward the enlightenment of the cook. Too much cannot be said in favor of the "hay box" and fireless cookery. Try it, and if at first you don't succeed, try, try again. The recipes following tell how to prepare some simple dishes for the hay box, but after all is said and done, everyone will do best to experiment for herself—nothing like experience to teach one the most valuable "wrinkles" in cookery as well as in other departments of housekeeping.

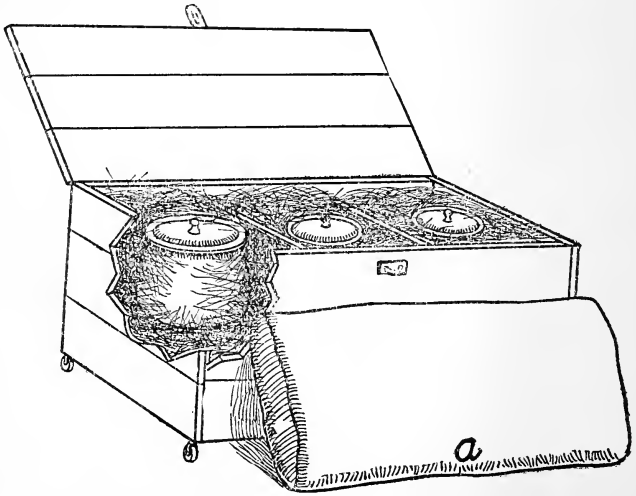
The Principle of It

The principle of "fireless cookery" is simple enough: When anything has once reached the boiling point, all that is needed is to keep it there, and this is accomplished by boiling for a few minutes over a coal-fire, or an oil or gas stove, and then depositing the boiling, bubbling food in the covered kettle in an air-tight receptacle closely packed with non-conducting material, which will retain the heat. This is what the hay box does. The primitive "hay box" has evoluted into the "asbestos box" and the "copper, double-tank cooker," exploited by ambitious manufacturers, but while the modern improvements have added greatly to the expense of the original "hay box," they have done very little, if anything, to make more easy or practicable the work which the unpretentious invention of our

ancestors accomplished. The latter can be made right at home, without any, or hardly any expense, by any handy man of woman, in the following manner:

The Construction of the Hay Box

Secure or make a box, about the size and shape of a trunk, and hinge a snug fitting cover to it. If you can spare a trunk all the better, as that will save you the work of making the box and cover. In any case, whether it is a box or trunk, see to it that there are no cracks in it (if there are, fill them) and then line the inside with thick paper, pasting it in, and generously over-lapping all seams. In short, get it as air-tight as you can. If you can afford to line it with asbestos, all the better, but asbestos is not essential. Next pack in, three-quarters full, clean, sweet-smelling hay, as closely as you can, and make a ticking pillow stuffed with hay, to fit as an inside cover, and to fill the box snugly, before the top wooden cover is capped down. Be sure to have the pillow large enough, and well and evenly stuffed—about 5 or 6 inches thick. Now, all you need after that are two or three earthern, iron or granite-ware kettles, or cook pots, (iron hold the heat best) with well fitting covers, and you are ready for business.



The Hay Box and (a) Pillow

Hollow out neat "nests" in the hay, into which the cook pots will just fit snugly up to the top, and after you have cooked the contents of the pot over the fire the required number of minutes, according to the "hay box recipes" for each dish, remove the pots to the hay box nests immediately, without lifting the covers, and quickly put over the hay pillow, clap down the cover, cover the whole box with an old, (clean) carpet, a shawl or coat, or an old quilt, and your soup, or meat, or stew, or whatever you have put in, will keep right on cooking, until you open the box again.

The first cooking or boiling over a fire takes only from 2 to 5 minutes, and can be done in the early morning. Remember, the hay box cooks or stews—it does not roast or fry. Also, the hay box cooks more slowly than the fire, requiring about double the time, but it does it better, and more thoroughly, retaining the juices and aroma, which make the food more wholesome and palatable. Care must be taken to keep the hay and pillow clean and sweet-smelling. It is necessary to renew the hay once a month. Some hay box devotees prefer small, separate hay boxes for each cook pot, and perhaps the beginner would do well to try that scheme first. If you have never tried "fireless cookery," make up your mind right now that you will.—[Mrs. J. C., N. Y.

A Few Additional Construction Hints

The following hints about the making of hay box cookers were gleaned from various sources and are well worth repeating.

Get the thick, heavy paper necessary to line the hay box, from your local printer's shop. It won't cost much—it may cost nothing.

If you have a large hay box, divide it into compartments, with wooden partitions, and separate covers and paper line the partition and covers, too.

Put castors under the hay box, so it can be easily moved.

To save hay, use a layer of a crumpled newspaper, closely packed, in the bottom of the hay box.

Use only fine hay, as that packs more closely. Never use coarse or clover hay.

Put heavy weights on top of the cover of hay box, to prevent warping from steam.

Earthern or iron pots are best for the hay box, as they retain heat better. Closely fitting covers are essential.

Cover the hay pillow with a muslin slip, for the sake of cleanliness. For the same reason, line the nests and top of hay with muslin. This can be washed and saves hay from soil.

Don't forget to pack the hay tight, tight, tight!

Be very sure that there are no sparks on the bottom of the cooking utensil when placed in the hay box, or the results will be disastrous.

For rich preserves and jams that require long cooking over a slow fire, the hay box works to perfection.

Set and securely and permanently fasten one box into another box about 2 or 3 inches larger all around, and tightly pack the space between with hay, excelsior, paper, sawdust or lamb's wool, covering the outside box and lining the inside box, and you will have a fine fireless cooker.

Some Hay Box Advantages

Too much cannot be said in favor of the "hay box" or fireless cooker. It is so nice to come home from church and find the Sunday dinner all ready to serve. It is so nice to be able to leave a hot, well-cooked dinner for the hungry menfolks, when we want to go visiting, and being able to do so encourages us to "take a day off" oftener. It is so nice to be able to cook a dinner for company a day beforehand, and so be free from care and able to enjoy their visit.

It is a wonderful help to the mother of several little "early risers" to know that the coffee, cereal and various other things are all ready, and dressing the children doesn't delay the breakfast. Then it's a great saver of fuel, and the food is so much better cooked that it not only tastes better, but digests better also, which is worth taking into consideration.

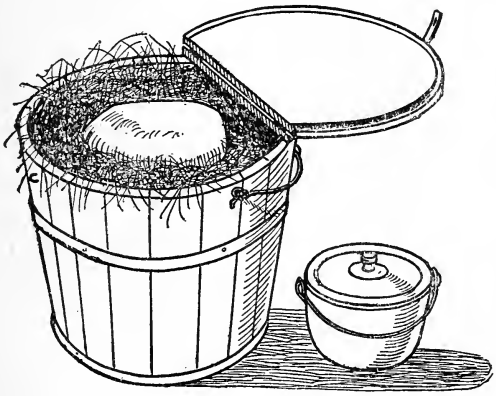
One can have hot water for a tub bath hours after all fires are out, by putting the kettle in the hay box, and milk or water can be kept warm all night for a baby in a little box made just for the purpose. Also, dinner can be got ready while cooking breakfast, and the forenoon used to better advantage than bending all morning over a hot stove.—[J. R., Ind.

Caution

Be careful not to use too much water, as it is not necessary to allow for evaporation in hay box cookery. Remember this in preparing every dish; and also remember that it is most important to have the various dishes boiling briskly, and not to lift the lid before and after a vessel is once placed in the hay box. As nothing ever burns in the hay box, it will do no harm to leave things in a little longer, and don't be afraid that they'll get overdone, for they won't. But after you have once lifted the cover or taken a dish out of the hay box it won't boil any more, so be careful about removing anything too soon.

Fireless Cookers, Big and Little

My first fireless cooking experiment was with a common wooden candy bucket, such as the grocer will give you or sell for a few cents. I divided the lid into two parts—one being about three-quarters and the other one-quarter, and nailed the smaller part snugly in place on the bucket. Hinges of pieces of leather from an old shoe top fastened the larger piece to the small one. A narrow strip of leather at the outer edge, and a screw in the side of the bucket, just where the "buttonhole" in the end of the leather strip would easily slip over it, secured the lid when the cooker was in use. It would be well perhaps, to stay the lid by cross strips, for fear of warping, as a certain amount of steam escapes from the tightest vessel.



A Wooden Bucket Fireless Cooker

The bucket may be covered with a ruffle to hide the sides, and have a cushion on top, and will make an odd little seat in the kitchen or dining room. It keeps the heat as well as anything I know, if it is papered several times, inside and out. I use excelsior for packing and pack it very hard, filling to within 2 inches of the top. The nest for the kettle is made close fitting at the bottom of the pail, and gradually slants to the top, until it is a third as thick in packing. This allows the pillow for closing to tuck in very snugly, and keeps the air out better than when the hay or excelsior nest is level with the top of the kettle and the pillow laid across the whole surface.

Some say that the hay or excelsior must be changed every few weeks, but I do not see why. Unless food is spilled into the nest, or left in so long that it sours, the filling does not become tainted for many months. An occasional sunning of the filling, the leaving of the cooker open after the removal of contents, until thoroughly aired, is generally sufficient to keep it in good order. I find that the filling in the cover-pillow needs renewing most often, as it crushes up, and also, being handled most, is apt to get dirty. Another discovery is that the use of newspapers and other paper is a big help in the cooker. Not only may the box be papered smoothly, layer after layer, but if hay or excelsior are not handy, you may fill the box entirely with crushed or cut up paper.

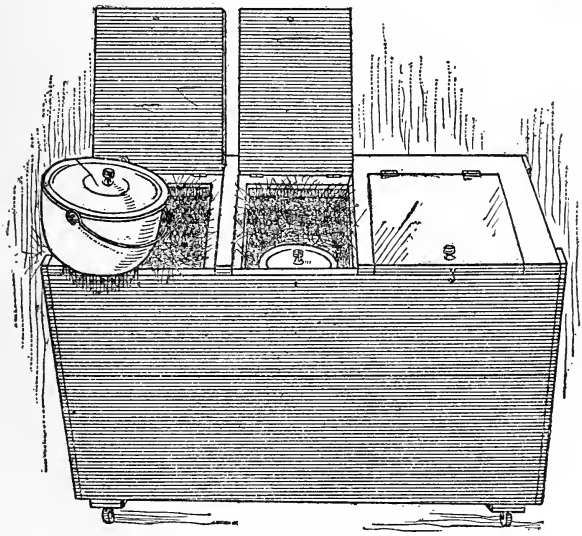
My large fireless cooker is considered quite a triumph by all my friends. In the first place it makes a nice looking piece of furniture, which looks well in the dining room as well as kitchen, and again it is convenient because each nest can be opened without touching either of the others, and lastly because a woman built it, for I did every bit of the work myself. I made it about as high as a low table, because I am owner of a "back" and do not enjoy stooping. As the cut shows, it is of convenient width and will slip nicely under the drain-board of the sink, when necessary. It may be used as a table on emergency, although if wanted for such use a good plan would be to omit the knob lifters for the lid sections, and use rings instead. Make a shallow hole in which these can lie when not in use, and then the top of the cooker will be smooth, and with an oil cloth spread, will make a very handy supplementary table.

Another idea for added convenience would be to have a deep drawer or even a shelf space in the bottom, as the depth is not needed by the cooker, and these would be handy in almost any kitchen. The drawer would be nice to hold extra papers for use about the cooker, or, if the shelf space was substituted, a drop cover could snugly shut in the various pots used in the cooking.

Ball bearing castors make it easy to move the cooker from room to room, or out on the porch. They cost but a few cents more than ordinary castors, and save oilcloth, carpets, and temper. The top of the cooker was made with three openings, as is shown, and each was "flanged" with strips all around the lid, so that it sets down snugly on all sides. But whatever plan you follow for the box, I would advise that you have some sort of partition between the sections, for then, when you open the cooker to take out one dish, you will not diminish the heat in any other section. Each section should be lined and packed as if it were a separate affair.

Remember that you must not expect anything crisp from the cooker, but for anything to be steamed, boiled or baked—all but the crispy part—this hay box method is most satis-

factory. Any article of food takes, on general principles about three or four times as long to cook in the fireless box. No absolute rule can be given, as there are so many ways of making heat, and so many degrees of heat-conserving, through the close or loose packing of the box. And the time on the stove for preliminary boiling, of course, varies somewhat. These are things you must learn in absoluteness for yourself. However, here is a good thing to remember, that the longer time hurts nothing, so when in doubt at first, put everything in for longer than you think will be needed. The utensils should be of iron, enamel-ware or stone, to do the best, but tin or aluminum can be used. A pie pan that will set snugly into the top of a kettle, or even a basin makes a lid that will allow another utensil to sit easily on top of the lower one in each nest.



A Fireless Cooker With Three Compartments

I haven't said much about the size of the sections of the cooker, for the reason that one person cannot very well dictate this part. Take the largest kettle you use for your family cookery, and allow the section to be at least 2 inches larger around, inside measure, and you will about hit it. Two inches of excelsior or hay all around the pot, if tightly packed, will be about enough, especially if the box is well papered.

Builder's paper is good for lining, and if it is used, there is not so much need of any other packing. Asbestos is also good for lining, and a space not much larger than your kettle will do if asbestos is used.

For a small batch of bread, the fireless cooker is fine. Set your sponge at night as usual, have the nest warm from the holding of a pot of boiling water while you have been mixing the sponge, and tuck the setting away all night, to keep cozy and raise. For a large baking an ordinary cooker would hardly furnish a compartment large enough. But if I had that to do, I would get a box that would nicely hold my big pan, and fix it up in a similar manner, and be sure of evenly raised bread dough, both for the first and second raisings.

Of all discoveries for lightening the housewife's work, the method of cooking by sustained heat is clearly first. So many people say, "But how can it be?" But when one stops to think, the principle is simple and clear. We know that when we have any article of food that needs long cooking, we put it at the front of the stove until it boils well, then remove it where it is less hot, to keep to a steady boiling-point. Well, in the hay box this point is maintained by the simple process of conserving the heat that is already in the boiling kettle.

Don't think you must not use the fireless cooker in winter. I am not wedded to my kitchen even in winter, and would rather sit in the dining room and sew than stand over the stove half a day. God bless the person, say I, who discovered fireless, heatless, and temperless cookery, and may each driven housemother in the world learn its value to herself and her home. More time for getting acquainted with books, flowers, fancy work and people—including her own dear ones—and more happiness and good cheer follow in the wake of the fireless cooker.—[M. M. F., Cal.

Cooking Suggestions and General Directions

Rice, oatmeal or other cereals need a start of 5 minutes' cooking over a fire. If wanted for breakfast, can remain in hay box all night. Food cooked in hay box never burns and never gets overdone.

Pot roast should first be browned or seared over the fire, then cooked about 20 minutes before putting in hay box, where it should remain about 4 hours. Treat chicken the same, but if it is old, leave longer in hay box.

For baked beans, soak over night, parboil, mix and boil 10 minutes, then put in hay box at least 6 hours. Take out and brown in oven.

Soups and stews, after a good start over the fire, should have from 6 to 8 hours in the hay box. Vegetables require only 2 to 3 hours in the box—potatoes a little longer.

The time required for cooking is indicated in the special recipes, but things requiring only 2 hours can be put in with others requiring 8 or 10 hours, so the box need not be disturbed, as long standing does not spoil anything in the least. Whatever is cooked in the hay box requires at least twice as long cooking as over the fire. Plenty of water must be put in at the start for all dried foods that swell—beans, cereals, dried fruit, etc.—and no water allowed for evaporation with the other sorts.

Nearly all desserts will cook in 2 hours in the hay box, but it does not follow that they cannot be put in until 2 hours before wanted, as they remain hot a long time and can be left in all day if that is most convenient.

Cereal Coffee

This is never at its best unless boiled a long time, so the hay box is a particularly good way to cook it for breakfast, when one seldom can take the time to boil it as long as it should be. Put in the usual proportions, cook 5 minutes on the fire and set in the hay box over night. In the morning strain and heat to boiling.

Breads and Puddings

Steamed breads and puddings can be finished in the hay box by placing one vessel within another, half filling the outer vessel with boiling water. Place a wire rack between the bottoms of the two vessels, so that they won't touch and the boiling water can reach all parts. Boston brown or graham breads require only about ½ hour over the fire and 5 hours in the hay box. Plum pudding takes about the same time in the box, but should first have an hour's boiling over the fire. Tapioca pudding and rice require only about 5 minutes' cooking and 2 hours in the box.

Rice Pudding

Put 1 qt milk, a good ¼ cup each of rice and sugar, 1 tablesp butter, ½ teasp salt, and the grated rind of a lemon or other flavoring, into a deep pudding pan. Bring the milk to boiling, set the pan in a kettle of boiling water, let boil 5 minutes and remove to the hay box without raising the lid. Leave in 3 hours or longer. Each grain will be whole and separate, but soft as jelly.

Steamed Brown Bread

To 1 cup each of cornmeal, rye meal and graham flour add 2 teasp soda and 1 of salt, ¾ cup molasses and 2 cups sour milk. Pour into a buttered mold not over ¾ full. Place a rack

(tea-stand or iron-stand) in a kettle, set in the bread mold, fill kettle nearly to the top of mold with boiling water, cover and boil ½ hour on the stove. Remove to hay box and cook for 5 or 6 hours. If fruit bread is wanted, add ½ cup raisins to the mixture.

Steamed Berry Pudding

Cream ½ cup sugar and 1 egg; add ½ cup milk, 2 teasp baking powder and flour to make as stiff as cake. Stir into this an equal quantity of any sort of fresh, small fruit—berries, cherries, etc.—and pour into buttered pudding mold. Stand in a covered kettle of boiling water and boil ½ hour to heat the mixture through. Remove to the hay box while closely covered, and cook 2 hours or longer. Serve with cream and sugar or any preferred sauce. Increase the quantities according to the number to be served, as this makes only a small pudding.

Brown Betty

Mix 1½ cups fine bread crumbs with 2 cups minced tart apples. Add ½ teasp each cinnamon and allspice, 3 well-beaten eggs, a lump of butter, sugar to taste, milk to make a thin batter, and turn into a buttered pudding dish. Set in a covered kettle of boiling water and cook on the fire 20 minutes and in the hay box 3 hours. Serve with any preferred liquid sauce.

Dried Fruit Sauce

First wash well and then soak evaporated peaches, apples, prunes, pears or apricots over night in cold water. In the morning add sugar according to the kind of fruit, boil 5 minutes, then set in the hay box 2 hours. Or, the sugar may be omitted and boiled to a syrup separately and added after the fruit is cooked.

Pot Roasts and Boiled Meats

Boiled meats or pot roasts or fowl are all improved in flavor by long and slow cooking. For this reason the hay box is admirably adapted for the preparation of such dishes, as there is no escape of steam and aroma. Prepare over the fire in the usual way, boil from ½ to 1 hour, and finish in the hay box from 3 to 4 hours, sometimes longer, as in the case of a whole ham, when 8 to 10 hours are none too long.

Rolled Beefsteak

Remove bone from a steak cut about ½ inch thick. Spread with a nice dressing made as for chicken, with bread crumbs, melted butter, salt, pepper and poultry seasoning or sweet herbs, press the dressing down smoothly, roll and wrap securely with twine. Put ½ cup drippings into a heavy skillet

and when quite hot lay in the roll and turn it until browned all around. Lift into a kettle and add 2 tablesp flour to the remaining grease; when browned add 1 pt water, salt and pepper to season, and when it has boiled, pour it over the beef roll in the kettle. Start the meat to boiling briskly in the gravy, then remove, closely covered, to the hay box and leave for 5 or 6 hours. Lift to a hot platter, add a little grated onion to the gravy and pour it over the loaf.

Boiled Dinner

Put the ham or corned beef in water first and boil ½ hour, then add cabbage, onions, turnips, carrots, potatoes or whatever assortment of vegetables is liked and let all boil again for 10 minutes, then put in the hay box for 4 to 6 hours.

Chicken Stew

Joint and boil for 20 minutes on the stove. Lift out the chicken and add a cup of cream, enough flour to thicken slightly, salt and pepper to season. Stir until it boils, add the chicken, boil 10 minutes again, then put into hay box for 3 hours or longer, according to age.

Old Chicken Fried

With the aid of the hay box one can have fried chicken any morning for breakfast, even from the toughest hen on the place. Joint, add boiling water to cover, salt to season, and boil 15 minutes. Put in the hay box over night. In the morning, drain out the pieces, roll in flour, and fry brown. Use broth for making gravy.

Boiled Ham

Soak in water over night, scrape and clean, and boil on stove ½ hour, then place in hay box 8 hours. Remove the rind and bake ½ hour if liked, or slice without baking.

Boiled Fish

Roll the fish in a strip of cheesecloth, tie the ends, and drop into boiling water, adding salt and a little vinegar or juice of lemon. Boil 5 minutes on stove and 2 or 3 hours in hay box. Drain and serve with any preferred fish sauce.

Vegetables

A preliminary cooking of 5 to 15 minutes over the fire for vegetables is usually enough, supplemented by 2 to 3 hours in the hay box. Dry vegetables absorb a lot of water, so enough must be put in at once, as it is of course impossible to add any during its cooking in the hay box. Dried corn or beans should be soaked over night in water before cooking, and also dried fruits.

Green Corn and Peas

Husk corn, put in boiling water to cover, adding salt and a little sugar, boil 5 minutes on the stove, and remove to hay box for 2 hours. (Longer if wished to keep hot.) Boil peas 10 minutes on stove, add milk to cover, butter, salt and pepper to season, bring to a boil again, and put into hay box 2 hours.

Asparagus

Cut off tough ends, cover with water, boil 5 minutes on stove and place in the hay box 1 hour. If one likes to use the liquid in which it is cooked, milk, butter, pepper and salt may be added and it is ready when taken up; otherwise, the water can be drained off when taken up and a cream sauce made over the fire.

Summer Squash

Pare, remove seeds and cut in small pieces, add water and boil 5 minutes on the stove and 2 hours in the hay box. Drain, mash, season with butter, salt, pepper, and a little cream if liked.

Beets

Wash, and boil 10 minutes on the stove. Place in the hay box 2 hours. Slip off skins, chop fine, and season generously with butter and pepper; also add some sugar and salt, and either ½ cup sweet cream or a little vinegar, as preferred, but don't add both cream and vinegar.

String Beans

Break into ½-inch pieces, boil 5 minutes on the stove, drain off water and cover with boiling milk. Season with butter, salt and pepper, bring to a brisk boil and put into the hay box for 5 hours. Another way: Brown 1 tablesp each flour and lard in the kettle, add the beans and enough water to cover, stir well, add salt and pepper, also salt pork if liked, boil 5 minutes and cook in hay box 5 hours.

Dry Beans

Soak the beans over night. In the morning add a pinch of soda and bring to a boil. Drain off this water and add a piece of salt pork, salt and pepper, and boil 5 minutes over the fire. Put into the hay box 6 hours. If wanted baked. when they are tender, add 4 tablesp cooking molasses, turn into a baking dish, cover with the pork, sliced, and bake ½ hour.

Destiny

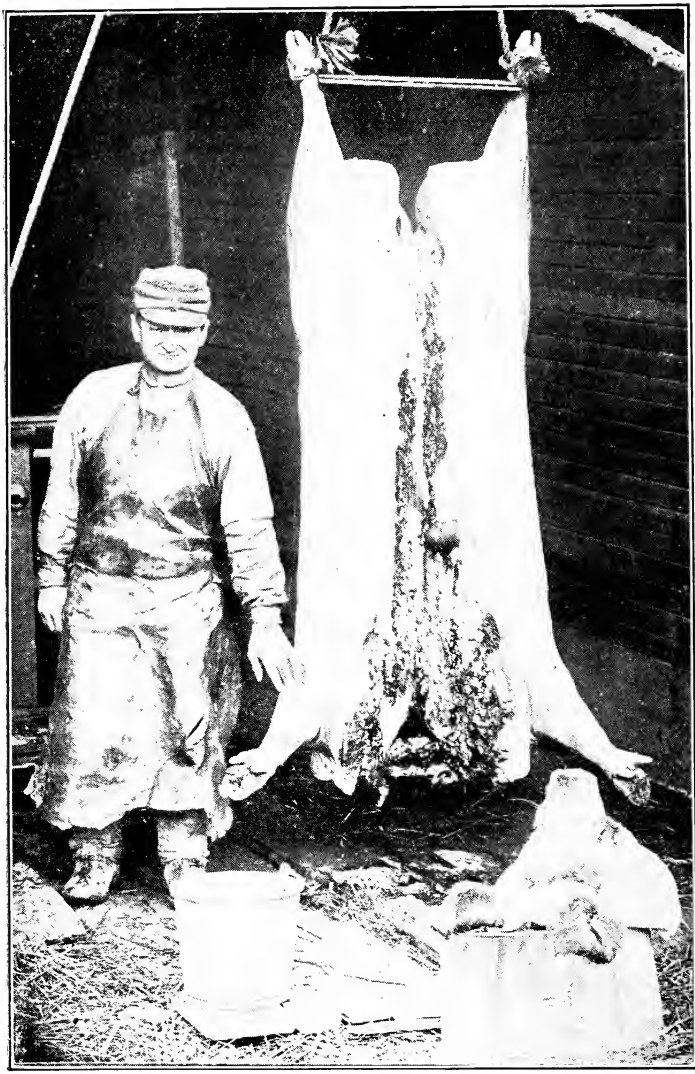
He sytteth by ye eatynge troughe
And doalefulle lookyth he
And maketh sounde to alle arounde
Whm he may haplye see.
For now is it hys eatynge tyme
And nought wythinne theyre be.

He maketh plaint. beseachful. sad.
He gazeth far and neare.
Hys forehead hath a troubled look
Hys eyes a hauntynge feare
Till. falleth in hys troughe. gadzook
Of corn a dozen yeare.

Then stilleth he hys lustie voyce
And sytteth he to sup.
Nor lookyth he to right nor lefte
Till alle is eaten uppe.
Nor lysteth he ye summer skies
But layeth lip to cup.

O full and square hys noble hyppes
And pynkie-white hys skinne.
I'm ravished by hys daintye feet.
Hys choppes my fancie winne.
And when ye froste is on ye lea
Ye poarke is gaythered inne.

Wm M Davis.



Butchering Time Recipes

PERHAPS there is no work which falls to the lot of housekeepers on our farms that is more dreaded or disliked by them than the yearly or semi-yearly jobs connected with butchering time, which the women must perform—the trimming, salting, curing, pickling and smoking, and the rendering of fat. Though fresh meat is rare in many farm homes most of the year, when butchering time comes, there is such a plethora of it that the appetite and appreciation for it decrease at a rapid rate. This is only natural, and it is therefore well to know how to preserve as much of it as possible, for use during those seasons when fresh meat, or meat of any kind besides poultry, is not so plentiful. A careful study of the following recipes will convince the economical and ambitious housewives that there need be very little, if any, waste at butchering time, and that there need be no monotony or lack of good meat "timber" in farm homes, where the farmers do their own butchering.

How to Cut Up a Beef

When killing a beef it is very essential to properly quarter and cut the carcass, in order that the good cuts may be separated from the poor. Figure I illustrates the ordinary method of cutting up a beef, now used by butchers. The following explanation of the various parts gives the names of these cuts and the common uses to which they are put:

The hind quarter is divided into nine cuts as follows: No 1, choice roasts, the porter and sirloin steaks; 2, rump, used for steaks, stews and corned beef; 3, aitch-bone, used for boiling pieces, stews and pot roasts; 4, bullock or round steak, for roasts or boiling pieces; 5, bottom round, for boiling and stewing; 6, shin or leg, for soups and hashes; 7, thick flank, for stews, corned beef and boiling pieces; 8, veiny piece, for corned or dried beef; 9, thin flank, for corned beef and boiling.

The fore quarter is divided into nine parts as follows: No 10, fororib, prime roasts and fine steaks; 11, middle ribs, prime

roasts; 12, chuck ribs, the second quality of roasts and steaks; 13, brisket, for corned beef, soups, etc; 14, shoulder piece, for soups, mince meat, and hashes; 15-16, neck, for soup, mince meat, hash and bologna sausage; 17, shin or shank, for soups and stews; 18, cheek, for mince meat and sausage.

The Chicago retail meat dealers have a somewhat different method of cutting up the animal, as shown in Fig II. The

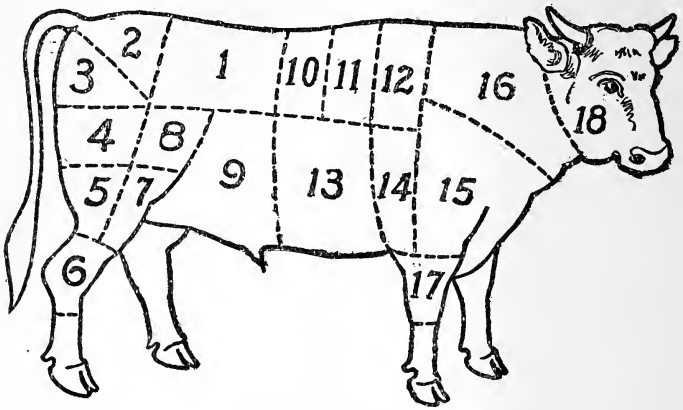


FIG I—COMMON CUTTING METHOD

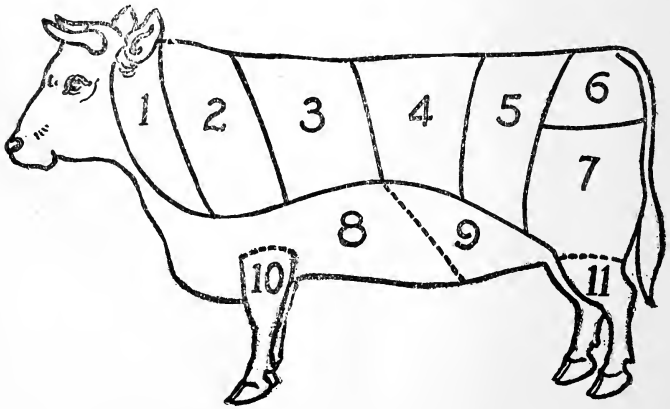


FIG II—CHICAGO RETAIL METHOD

parts as numbered on the sketch are: 1, neck; 2, chuck; 3, prime rib; 4, porterhouse; 5, sirloin; 6, rump; 7, round; 8 plate; 9, flank; 10, shin; 11, shank. They cut a larger part of the animal in the portions 3, 4, and 5, which represent the higher priced cuts.—[F & H.

About Pork Making

Hog killing and pork making on the farm have become almost lost arts in these days of mammoth packing establishments which handle such enormous numbers of swine at all seasons of the year, says the editor of "Home Pork Making," published by the Orange Judd Company, New York and Chicago. Yet the progressive farmer of today should not only provide his own fresh and cured pork for family use, but also should be able to supply at remunerative prices such persons in his neighborhood as appreciate the excellence and general merit or economy of homemade pork product. "Home Pork Making" is a complete guide for the farmer in all that pertains to hog slaughtering, curing, preserving and storing pork product, from scalding vat to kitchen table and dining room, including numerous prize recipes.

The general appearance of the most choice pork is from an animal, the carcass of which will not weigh less than 50 lbs. and not more than 120 lbs, according to Voe, author of the "Market Assistant" published by Orange Judd Company, New York and Chicago. The skin should present a semi-transparent appearance, approaching white in color; the fat on the back should not be less than half inch thick, white and firm, and the lean should be of a pale reddish color, and juicy. The skin of the older animals is thicker and coarser, while the lean is of a darker color, but equally sweet, juicy and tender. By many, fresh pork is considered to be exceedingly unwholesome during the months of the year of high temperature. This, no doubt, to a great extent is true, the fatty, gross character of the flesh not being easily assimilated, when the animal economy of the human system requires less heating nourishment to the blood, and therefore requires less irritating food to the digestive organs.

The carcass of pork being intended for immediate use while in its first state, is hung by the foot of its right hind leg, then cut down through the skin of the center of the back from the tail to the neck, followed with the splitting down of the back bone through the line of the incision, dividing it into halves or sides. These are again divided, after taking off the head, into quarters. The hind quarter is first divided by taking off the leg of pork and when intended for corning, should be kept in pickle 10 or 12 days before use. The loin of pork, if not too fat, is good for roasting and also furnishes fine pork chops and

delicate pieces for corning. The fore quarter of pork if small, is often roasted whole, after having the blade bone removed; If large, it is divided across the ribs, using the thin part or brisket of pork for corning, after taking off the hocks and feet.

Figure I, which shows the pork carcass lying on a block or table, furnishes a good diagram for cutting. First separate the head from the carcass, then split the carcass through the back bone with a chopper, then with a sharp knife loosen the leaf and kidney fat and tear it away toward the leg, the kidney, of course, being brought away with it. Each side is then divided into its fore and hind quarters by leaving two ribs on each of the latter. The next cut loosens the tenderloin from where it is connected with the ham, when it is torn out upwards toward

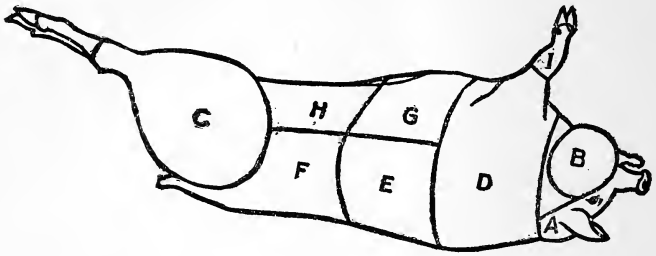


FIG I—PORK CARCASS ON A BLOCK

the ribs or head. The hams are then removed, beginning at the tail side and cutting circularly to the flank, after sawing the small bone about half way and chopping or sawing off the feet. Next cut off the brisket of pork, which is usually corned. The chine of pork, without the back fat, is much used for chops, steaks or roasting, while some prefer this part for sausage meat. The back fat, on the loin, is also taken off in the same manner, when the loin is prepared for either chops or roasting.

Figure II represents the mode of cutting pork carcass for barreling. The same mode of cutting is here adapted, by separting the head from the carcass, then splitting the carcass, cutting off the fresh hams and feet, tearing out the leaf and kidney fat, taking out the tenderloin—as previously shown. Then the head (10 and 3) is divided by cutting off the cheeks. beginning from the corner of the mouth, following the line towards 9 (see also Fig I, A B), and saw off the jawbone, which separates the cheeks from the plate; then crack the bone of the under jaw between the front teeth and the cheeks, held together to hang up by. Next take off the shoulder by cutting straight across the side, as shown Fig I (D); then trim off the

spare ribs, by cutting under the breast-bone, and so follow the ribs as far as the chine-bone, when the knife is continued on directly to the end of the long bones in the back, which leaves the shoulder about one thickness, and the spare-ribs (not too spare), with meat enough left on them to make a roast. Then trim the shoulder round (see 2), and saw off the feet, which forms the shoulder similar to a ham. The brisket and flanks are next cut off, then the ribs (5) and loin pieces (4) are cut in suitable sizes, when all are ready to salt, except that the trimmings and some other pieces can be used for sausages. The leaf fat and pieces of fat are rendered into lard, and the pate, etc, is used for head cheese.

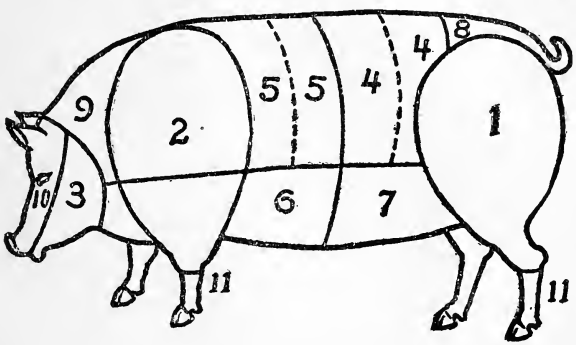


FIG II—HOW TO CUT PORK FOR BARRELING

1. Leg, or fresh ham.
2. Shoulder (after being trimmed).
3. Chops or cheeks.
4. Loin-pieces.
5. Rib, or chine-pieces.
6. Brisket.
7. Flank.
8. Tail-piece.
9. Neck-piece.
10. Pate or skull.
11. Feet.

The flesh of the hog, diseased when slaughtered, is exceedingly unwholesome, and is not fit to be used for any purpose. Certain diseases may be known by yellowish lumps or kernels distributed through the fat and lean, and the flesh having a heavy, dull appearance.

By Way of Preparation

The day before you butcher, sharpen the knives, prepare the table, and set down the dipping barrel half of its depth into the ground, tilting it toward the table. Now fix a pulley

directly above, which should be used when dipping, and also when hanging the pork to cool. If the weather is not very cold, butcher in the evening, so as to allow the pork to cool quickly, but in cold weather begin early in the morning and have plenty of boiling water and everything else in readiness. [F & H.

Cleaning and Separating the Entrails

As soon as the entrails are removed from the carcass, carry them into the house, lay out on a table, and go to work swiftly, before they have a chance to get cold. Have ready several sharp little knives, plenty of clean cloths, and some twine. The table should be long and narrow, and tipped up slightly at one end, and the feet at the other end placed in a large tub, to catch the drip. Better still is a flat wooden flue, of the correct width and length, with a 6-inch strip nailed along each side.

Carefully cut away all fat and throw into cold salt water, the leaf lard being put in a separate vessel. Put the heart, kidneys and liver in a separate vessel of salt water, being careful not to break the gall bag. If an ox, save the latter, as ox gall is good for many things. Clean the stomach and also put in salt water, and treat the casings the same. Waste can be fed to the chickens. If you should happen to cut into the intestines, quickly tie up with twine and clean away excrement. It is better for two people to go at this work, to finish before it gets cold.—[A. G., Mass.

When Beef Is Killed

When the weather gets cold, and after the beef is butchered, we let it hang for 2 or 3 days in a cool place, and then cut it up. We cut quite a number of nice lean pieces without any bone in them, and put them in brine for 2 or 3 weeks, then take them out and wipe dry, and put each one into a little cheesecloth sack, and hang over the cook stove to dry. This makes our dried beef. This is the way we hang them up: We take two pieces of rope about 2 feet long, and double them and fasten the ends to the ceiling about 5 feet apart, letting the loops hang down. Then we take a long smooth stick, and fasten all the little cheesecloth sacks of beef on the stick, and put each end of the stick in the loops of rope.

We use some of the beef to make several large crocks of mincemeat, as it will keep all winter in a cold place. The rest of the beef we corn. Be most particular about the barrel —never use a barrel that has been used for other purposes, or if beef has ever soured in it. Get a new barrel, (a good molasses barrel is best), and clean it well.

Cut all the large bone out of the meat and then pack the beef in the barrel tightly. Cover with a hardwood board that will fit down in the barrel, put a clean, heavy stone on it, and it is ready for the pickling brine, which we make as follows: To 2 gals water add 3 lbs salt, 1 lb sugar, 1 oz saltpeter, and 2 tablesp baking soda. Make as many gallons as you need, adding the same ingredients to every 2 gals water. Put in a boiler, boil, skim well, and pour boiling hot over the beef. Be sure the brine covers the beef well—yes, more than covers it—as it will soak in the beef some. If you should ever need to add more brine, do not put it on hot—that is only done the first time.—[Farmer's Wife, Colo.

To Pack Pork in Salt

The pork should hang in a cool place over night. Be sure that all the animal heat is out of it. Cut the sides into strips crosswise. Cover the bottom of a perfectly clean barrel with clean, coarse salt, and then pack in the strips of pork closely, edgewise, with the rind next to the barrel. Then fill the crevices in between with salt, and cover the top of the layer with salt, and proceed in this way until the pork is all in, or the barrel is filled. Make a strong brine of salt and cold water, using so much salt that the water will not dissolve any more—it should be strong enough to float an egg. Boil and skim this brine, and then pour it into the barrel over the pork, while boiling hot. Cover the pork with a round, hard piece of board, a little smaller than the barrel head, put a clean stone on it, heavy enough to keep it down under the brine, then cover the barrel and set away in a cool, dry place. If at any time the brine should froth or look red, it should be turned out, scalded and skimmed, and then poured over the meat again scalding hot. Never put cold brine on old pork. We have pickled our pork in this way for many years, and have never lost any. When wanted for use freshen the pork by letting it stand in warm water on the back of the stove about half hour.—[Mrs. E. E. J., Cal.

To Pack Frozen Meat in Hay-Box

Take a large, strong, tight, wooden dry goods box, line inside with several thicknesses of paper, pasting it in closely and overlapping the seams generously, then put a thick layer of hay or sawdust in the bottom of the box, and cover with paper. Freeze hams, spare ribs, shoulders, or any pieces of fresh pork, beef, or poultry that you wish to keep fresh for future use, and be sure that the freezing is most thorough,

so that each piece is frozen all the way through. Wrap each piece separately in several layers of clean, light brown paper, then pack a layer of these pieces in a box prepared as above, fill all the crevices between the pieces with fine hay, packing it in solidly, cover the layer of meat pieces with about 5 or 6 inches of hay, then pack in more meat as directed above, and so on until all the frozen meat is stored, or the box is full, being careful to have plenty of hay all around the sides, and on the top. Next put on a tight cover of wood, also lined with paper inside, and throw some thick covering over the box, such as an old comforter, blanket, fur robe, or a piece of heavy carpet. The box, of course, should stand in a cold and dry place. Frozen meat packed in this way will remain frozen and sweet for months, and will even withstand quite a long thaw.—[Mrs. I. R. N., Me.

Canning Meat, Poultry and Sausages

Cut the meat or poultry in pieces of convenient size, trim carefully, and be sure they are sweet and clean. Boil until tender in enough water to cover, seasoning to taste, the same as for immediate use, and when all the meat is well done and tender, press a little at a time in hot glass fruit jars, then pour in a little of the hot gravy (which should first have been boiled down until it is almost ready to jelly when cold), until the gravy fills up all the vacant places around the meat, but not enough to cause the meat to float. Then press in another layer of meat and more gravy, and proceed in this way until the jar is filled up to within one inch of the top. Be very sure that there are no air spaces left in the cans. Then fill each can overflowing full with melted suet, and seal air tight, using new rubbers and observing all the usual canning precautions. Set the jars away in a permanent storage place, which should be cool, dark and dry, and do not move the cans after once setting away. The melted suet on top will harden, and moving the cans after the layer of suet has hardened is apt to break it. Sausages should be pricked and boiled in water until tender, and packed in jars the same as meat, with a layer of melted lard or suet on top. Everything wants to be boiling hot when canned, sealed air tight, and set away while hot. Great care must be taken to use only perfect, air-tight cans. This recipe for canning meat has been used in our family successfully for many years.—[Mrs. M. R., N. Y.

Smoking Meat

The smokehouse should be large enough and have enough ventilation to prevent the meat becoming overheated. It is best to have the fire outside, with a length of stovepipe to

conduct the smoke into the house. Hard wood, such as maple or green hickory, smothered with sawdust of the same, are the best for smoking meat, and corncobs the next best. Wood with resin, as spruce or pine, gives a bad flavor to the meat. There is a low, prickly, evergreen shrub, bearing green berries, that grows in some localities, and where this can be had it is nicer than anything else, giving the meat a delicious flavor. Meat to be smoked should be well washed, or scrubbed with a hand brush in tepid water, to prevent a crust of salt forming on the outside, or if very salt, soaked over night. It should hang and dry out a day before being put into the smokehouse, and then hung so no two pieces touch each other. The fire should be slow at first, to heat up the meat gradually, and meat should never be frozen when put in the smokehouse. In cold weather it is best to keep the fire going steadily until finished, or the meat will not smoke evenly, owing to the inside being too cold for the smoke to penetrate, after cooling. Thirty-six hours will smoke meat nicely, if the fire is kept going steadily, or in warm weather a fire built every other day for two weeks cures it nicely, keeping the ventilator screened and the house dark, to exclude flies.—[F & H.

Keeping Smoked Meat

If the meat can be kept away from flies, it will keep nicely in a cool, dry cellar, but if one fly can get at it, it must be otherwise protected. A good and easy way is to wrap in paper and then in muslin sacks, and bury in a grain bin, by this method keeping a uniform temperature and excluding insects. If this cannot be done, it will be absolutely safe if wrapped in paper and put in muslin sacks, and the sacks completely coated with either ordinary lime whitewash or "yellow wash," and hung up so they do not touch. The directions for "yellow wash" are: 3 lbs barites, 4 lbs flour, ⅛ lb chrome yellow, 1-6 lb glue. Make the day before using. Heat 1½ gals water and add the flour, mixed to a smooth paste. Dissolve the chrome in 1 qt water and add it. Boil, stirring constantly, and adding barites slowly. Apply cold with a brush, and stir often while using.—[F & H.

Smoking In a Box

Take a large, light box, place hooks inside the top to hang the meat on, and have a hole made on the side to fit a stovepipe. Then take an old discarded heater and fit the pipe to the box, with the stove outside the box. Have a lid or door on one side of the box, so you can look to the meat. Start a fire with a few dry cobs, fill partly with straw, and

then with boughs of cedar. If kept up all day, the meat will be done by night. The meat should have been in brine for 2 or 3 weeks, then hung up to dry a little, before smoking. When smoked, let hang in box until ready to put down. Wrap the pieces in cloths, put in a barrel, and cover with oats.

A Barrel Smoker

Screw 3 or 4 hooks in the inside of the bottom of a good clean, close and large barrel, and turn it over an iron vessel in which a few live coals have been placed, with corn cobs and hickory chips piled on top, to make a steady smoke. Hang the hams, shoulders or pieces on the hooks, but be careful not to crowd in too many, or the smoke cannot reach all parts. The smoking should be done slowly, evenly and steadily. A little ventilation is needed, or the fire will go out, but not enough to allow too much smoke to escape.—[A. G., Mass.

Smoked Barrel for Bacon and Hams

Put a few live coals in an iron kettle, cover with clean corn cobs, turn a clean barrel over this kettle, and smoke 2 hours at a time for 2 days. If smoked too long at a time, it would shrink the barrel. When thoroughly smoked, put a brine in the barrel made of 10 lbs salt, 8 ozs saltpeter and 2½ qts molasses, for every 100 lbs meat. Add water enough to cover the meat. Pack the meat in this brine and weight down. The smoked barrel will impart the smoked flavor to the meat.—[Miss G. A. P., N. H.

Treating Hams After Smoking

Have a boiler full of boiling water, dip the hams in, and let them remain 2 or 3 minutes, then remove, and cover them with a thick paste made of flour, water and cayenne pepper. The paste should be red with the pepper. Hang the covered hams in the sun until the paste covering is dry. Then put in stout paper sacks, tie closely, and hang in a dark and cool place.—[Mrs. J. S. H., Ill.

To Keep Meat Without Smoking

After the animal heat has gone out of the meat, pack the pieces away in dry salt 4 weeks, after which dip each piece in a very strong solution of boiling hot salt water, dry off and rub thoroughly with borax and black pepper.—[Mrs. M. G. P., I. T.

To Dry Sugar Cure Meat

For 400 lbs meat allow 10 lbs salt, 1½ lbs each black pepper and brown sugar, and 4 ozs saltpeter. Mix well together and rub each piece of meat well with this mixture, using the hands, about 5 or 10 minutes. Do not pile up the pieces of meat, but lay them out on a board or table, skin side down, in a cool place, but not cold enough to freeze. Let them stay there 4 to 6 weeks, after which they will be ready to smoke. After smoking wrap them in clean, sweet hay then put them in muslin sacks, and hang in a cool, dark place.—[Mrs. A. W., Mo.

Dry Cured Pork

For each 100 lbs pork use 5 lbs salt, 2 lbs sugar and 2 ozs saltpeter. Mix well and divide into three parts. Rub the meat thoroughly with a third of the mixture at intervals of 3 days, packing very closely in the barrel, and reversing the order of the pieces at each rubbing. If there is a good deal of meat, it is easier to have two barrels, putting the meat into one, as it is taken from the other, and pouring over the little liquid, if any forms. After the last rubbing let it lie for 10 days in the barrel, when it will be cured and ready for smoking. While curing, the meat must be kept in a cool and moist place, and unless it can be, it is best to use the brine method.—[F & H.

Salt Cured Pork

Heat salt in a baking pan in the oven, until it is thoroughly hot, then rub it in the fleshy side of the meat with a large flat spoon, as it will be too hot to apply with the hand. Rub all on that will stick to the meat—for large hams two applications will be necessary. This does not harden the lean meat, as brine does. Be sure to keep the salt hot. I have cured meat in this way in hot weather, and never lost any—the salt strikes in so quickly that it cannot spoil.—[Farmer's Wife, Col.

The Barrel for Pickling or Curing

It is most important that the barrel for pickling meat should be absolutely clean. First scald and scrape the barrel thoroughly, then set into the barrel a vessel containing a small lump of quicklime, pour a pail of boiling hot water over the lime, cover the barrel, and let the fumes of the slacking lime sweeten it. After this wash the barrel again, then put in a generous armful of new sweet hay, pour over plenty boiling

water, cover closely, and leave until cold. After this, thoroughly rinse the barrel again with fresh water, and if any bad odor remains, the case is hopeless and a new barrel an unavoidable necessity.—[Mrs. E. L. G., N. Y.

To Cure Hams

For 100 lbs meat allow 7 lbs salt, 2½ lbs brown sugar, 2 ozs saltpeter, and sufficient water to cover the meat, when closely packed in a barrel. Boil the salt, sugar, saltpeter and water, skim and then add 1 oz cayenne pepper and 2 ozs each ground clove and black pepper. Cool, and when cold pour over the meat, weight down, cover, and set away in a cool place.—[Mrs. F. C. F., N. H.

Preserving Meat Joints

For medium sized joints allow 2 tablesp black pepper, 1 tablesp red pepper, 3 tablesp brown sugar, and 1 pt salt. Mix thoroughly and apply dry to each joint all that can be made to adhere. Take a square of muslin large enough to enclose the joint and lay it on the table. Then lay on the cloth two or three thicknesses of paper and sprinkle some of the mixture on it. Lay the joint on and thoroughly rub the remainder of the mixture on, rubbing and stuffing it well into the bone end. Wrap the paper closely around the meat, then fold the cloth around, sew fast, tie, and hang up in a cool place.—[S. K. S.

Dried Beef

The round makes the best dried beef. For every 20 lbs beef, use 1 pt salt, 1 teasp saltpeter, and ¼ lb sugar. Mix well together, divide into three parts, and rub well into the meat for three successive days. Keep the beef in a jar and turn it over frequently in the liquid, which will form of itself. After it has soaked in this about a week, hang it up to dry, and after that smoke, if liked. When dry, sprinkle with pepper, tie up in paper bags, and hang up in a cool, dry place.—[Mrs. J. L. R., O.

Corned Beef

Use only the poorer parts for corning, such as brisket, flanks, crossribs, and plate, and cut into pieces 6 inches square. Fifty lbs meat will require 50 lbs salt. Sprinkle a layer of salt in the keg or barrel, put in a layer of meat, packing very closely, then a layer of salt, then more meat and salt, until all is used, leaving just enough salt for a good layer over the

top. Let stand over night, then dissolve 1 oz baking soda, 2 lbs sugar, 2 ozs saltpeter in 2 gals tepid water, and after it is cold pour it over the meat. Two gallons should cover the 50 lbs meat, if packed right. If not, use the same proportions in making more. Weight with a board and stone, and let stand from 30 to 40 days before using. If kept over in hot weather, watch the brine, and if it gets "ropy," pour it off, wash the meat, and cover with a new brine.—[F & H.

Beef Pickle I

To 1½ lbs salt, add ½ lb sugar, 1 teasp soda, ½ teasp saltpeter and 1 gal water. This pickle can also be used for sausage. Be sure to weight down the meat or sausage, so as to keep well under the pickle.—[Mrs. C., No address.

Beef Pickle II

For 100 lbs beef, use ½ pk salt, ¼ lb each saltpeter and soda, and 1 qt molasses, or 2 lbs brown sugar. Dissolve the saltpeter, soda and salt in a little warm water. The meat will be ready to use in 10 days. For spiced beef, add mace, cloves and allspice to the above pickle.—[Mrs. C., No address.

Brine for Pork

For 100 lbs pork allow 10 lbs salt, 3 lbs brown sugar, 2 ozs saltpeter, 1 oz cayenne pepper, and 4½ or 5 gals water. Let boil 5 minutes, skim well, let get perfectly cold, and then pour over meat packed in large jars or barrels. Put in a weight to keep the meat under the brine, cover the jar and set away in a cool place. Meat kept in this way is never rancid and flies do not get at it. In the spring draw off the brine, boil it again, skim well, let get cold, and pour over the meat again. —[Mrs. P. O. B., Mont.

Sweet Pickle for Pork

For 100 lbs of side meat or hams allow 8 lbs clean, coarse salt, 2 lbs brown sugar, or 1 qt molasses, 3 ozs soda, 2 ozs saltpeter and sufficient water to dissolve these ingredients. Put over the fire and just before it boils, skim well, let it boil up once, skim again, and when perfectly cold pour it over the meat, packed in a jar or barrel. Weight down so that the meat will always be under the brine, cover, and set in a cool place. After 5 or 6 weeks lift the sides and hams out of this brine, let drain and smoke well with corn cob, hickory or maple chips. We have used this recipe for years, and I am sure that anyone who will try it will be very well pleased with it.—[Mrs. M. J. S., N. H.

Pickle for Pork Sausage

For every gal sausage in cases allow 1 cup salt and 1 cup brown sugar, thoroughly mixed. Place layers of sausage in jars and sprinkle the mixture between each layer. Put a stone on top, and if a brine does not form in 3 days, make a little cold brine and pour it over.—[Mrs. M. J. L., Mich.

Souse

Use the head of a hog and any other small parts of the animal that are not too fat. Clean the head thoroughly and do not spare yourself any pains during this process, to make sure that everything is as clean as you can possibly make it. Soak in salt water for several hours, then scrape and clean again, and then soak once more in salt water for several hours, after which put in a kettle, cover with cold water, add salt, and boil slowly until the meat will separate from the bones, and all the gristle is perfectly soft. Next remove from the fire, drain, remove all the bones, and hard gristle from the meat and from the liquor. Put a layer of meat and fat, distributed evenly, in a stone jar, sprinkle well with salt and pepper, and then pour over a generous allowance of hot, boiled cider vinegar. Then put in another layer of meat, seasoning, and boiled cider vinegar, and so on until the meat is all used, or the jar is full to within 3 or 4 inches of the top, topping off with salt, pepper and vinegar. Be careful to pack the meat firmly and closely together, and to have it covered with the vinegar. Boil down liquor in which the meat was cooked until there is only a little of it left, being careful not to let it burn. Season well with salt and pepper (it should be considerably more salt than palatable), and when the meat in the jar is thoroughly cold, pour this hot, boiled-down liquor over the meat, and when all has become cold, cover the jar well and store it in a cold place. When wanted for use, scrape away a little of the jelly at one side of the jar, cut out slices of the souse, and return the displaced jelly, spreading it over smoothly. The sliced souse can be fried in hot butter, but first drain off the liquid by allowing the souse to stand in the pan on the back of the stove a while. This will extract the vinegar, and after frying brown in butter, the souse will be deliciously crisp. Serve with hot, baked potatoes.—[Mrs. N. P., N. H.

Pickled Pig's Feet

Soak the feet over night in cold water, remove the toes and scrape clean, boil until very tender, and salt before they are done. Pack in a stone jar or keg and cover with hot, spiced vinegar, using whole cloves, allspice and pepper. Nice eaten

just so, or heated up in boiling water, or split, rolled in flour, and fried a nice brown on both sides in hot fat. Will keep indefinitely.—[Farmer's Wife, Col.

Pickled Tongue I

Use either beef or pork tongues. Scald, trim, scrape and boil until tender, in salted water. When cold, cut in ½-inch slices, and cover with cold vinegar. Boiled pigs feet are also very nice when pickled in vinegar.—[Mrs. C. B. B., Kan.

Pickled Tongue II

For the brine allow 1 gal water, 3 lbs salt, 4 ozs sugar, and 2 ozs saltpeter. Boil and cool, then put in the trimmed and cleaned tongues, and weight to keep them under brine. Will keep any length of time. When wanted to use, soak over night in cold water, boil until tender, skim, remove skin, slice, and serve with mustard. Or, if liked pickled, slice and cover with spiced vinegar. Will keep after being pickled. —[Farmer's Wife, Col.

Pickled Tripe and Beef Tongue

Clean the tripe thoroughly, cut in pieces, and sprinkle lightly with unslacked lime. Roll up each piece separately, with the furrowed side inside, place the rolls in a tub and pour over enough cold water to cover. Let stand about 10 or 15 minutes, then lift out the pieces, lay them on a board, scrape them well and rinse them clean in cold water, after which put them in a tub and cover with a weak brine, allowing them to remain there about 12 hours. After removing from this brine, scald them with boiling water, scrape them again lightly, and again wash in cold water, after which they will be ready for pickling. Make a hot spiced vinegar by adding 1 teasp each of allspice, cloves and cinnamon, to 1 qt vinegar, and ½ cup sugar. If liked very spicy, ¼ teasp cayenne pepper or black pepper may be added. Beef tongue should be put in a brine or pickle, the same as that prepared for beef, and allowed to remain in there a week, after which drain, and either smoke or dry, or put in a prepared spiced vinegar, as directed above.—[Mrs. A. C. McP., O.

To Keep Roast Pork in Lard

Take pieces of the side meat or any other part without bones, salt and pepper to taste, place in a roasting pan in a hot oven, and roast till well done, but do not scorch. When well done pack the pieces in a stone jar and fill all the spaces

between, and cover the top, with fresh melted lard. Tie heavy paper and a cloth over the jar, and set away in a cool, dry place. This will keep until warm weather comes. Fresh sausage cakes can be kept in the same way. After seasoning with salt, pepper and a little sage, mould the sausage meat into little cakes about 1 inch thick, fry until well done, and pack in a stone jar with melted lard, the same as directed above for the roasted meat.—[Mrs. H. L. J., Wash.

To Keep Beefsteak I

Mix together equal parts of salt and sugar and half the amount of saltpeter. Place a layer of steak in a jar, sprinkle with this mixture, and so continue until the jar is full, then weight down with an inverted plate and heavy stone. This will form a brine of its own, and the meat will keep sweet for a long time. Cover well and store in a cool, dark place.—[M. D., O.

To Keep Beefsteak II

Fry beefsteak as for the table, only be sure it is not the least bit rare, then pack it closely in jars and cover well with melted lard. Store in a cool place.—[Mrs. E. S., Ill.

Smoked Pig Paunch

Thoroughly clean a pig paunch or stomach, and boil until well done. Take as much lean pork as it will require to fill the stomach, chop fine, and cook until partly done, then mix with scant ½ teasp saltpeter, and season with salt, ground pepper and cloves, and any other preferred spices to taste. Pack into stomach securely, sew up, and then return to the liquor in which the stomach was boiled, and let boil slowly 1 hour. Remove from fire and let remain in this liquid over night, then drain and smoke 6 days. Hang in a cool, dark, airy place. When wanted, cut in thin slices and serve without cooking.—[Mrs. G. L., N. Y.

To Try Out Lard or Suet

Only clear, fat pieces of meat should be salted down in the pork barrel, and all the thin, streaky pieces of lean and fat should be put with the sausage meat. The soft fat should be cut in very small pieces and put in a separate kettle, with a little water, and set over the fire to try out. The leaf lard should be cut up fine and put in another kettle, with a little cold water, to try out. While the lard is trying out, stir it up often with a long handled spoon or skimmer, and be very

careful that it does not burn or scorch. Stirring it often will make the lard try out more evenly. When the little pieces of lard have shrunk to very small dark brown scraps, strain lard through a fine wire sieve into a perfectly dry and clean tin pail. For the sake of convenience and to save burning my fingers, I hang the sieve through a piece of board cut out to fit the sieve. The board should be long enough to fit across the top of the pail, and project several inches on either side. This little board will not only save your temper, but will catch all the scraps that may fall from the top of the strainer, and that would otherwise fall into the pail of lard. The brown scraps should be turned into a cheese cloth bag and while still warm, squeezed between wooden squeezers to extract any of the lard that is still in them. These squeezers can be made of two flat pieces of board about 1½ feet long and 5 or 6 inches wide, joined together at one end with little pieces of leather, and the other end whittled for handle. The lard squeezed out this way should be put in a separate pail. When cold, cover the pails well and store in a cool, dry place. Suet is tried out the same way. After the suet is tried out, pour it into a pan of ice cold water, and when hard, wipe it dry, wrap in white paper, and then put in a linen or close cloth bag and hang in a cool, dry place. Excellent for pie crust.—[Mrs. N. P., N. H.

Canned Suet

Trim and chop suet fine, add salt to taste, and 1 cup molasses for every cup suet. Can in air-tight jars. This is fine to put in cakes or puddings and no other shortening will be needed.—[Mrs. K. St. J., N. Y.

Calf's or Hog's Head Cheese

Put a large kettle over the fire, almost filled with water, and let heat to boiling point. You will need a large kettle as the calf's head should be almost entirely under water. After the butchering, when the animal heat is well out of the head, lift it by one ear and hold it in the kettle of boiling water, nose down. It will scald in a few minutes, so that with a sharp knife you can easily scrape off the hair, leaving the head nice and white and clean. Wash thoroughly, then saw off the nose, just at the corners of the mouth, being careful not to saw through the tongue, or to saw on to the teeth. With a sharp, pointed knife, take the eyeballs out, first cutting the muscles around them, then cut off the ears and remove the ear drums, and then wash the head again thoroughly and rinse in cold water, after which put in a kettle or pail of cold water and let it soak over night. For this head cheese

I also use the heart, liver and lungs or "lights," as the latter are called, also the legs, as far as the knee. Carefully trim and clean the heart, liver and lungs, and let these soak in cold water over night. The legs should be scalded, scraped cleaned and washed, and also put to soak in cold water over night. Next morning rinse all in clean cold water, and then put over the fire in several kettles of cold water to cook, adding salt. Cook slowly until the meat drops from the bones, then drain, pick out all the bones, and chop or grind fine. The tongue should be removed whole, root end cut off and discarded, the rough skin or coating scraped off, and saved for a separate dainty, to be served cold, in slices. After chopping all the meat, add enough boiled-down liquid in which the meat was cooked, to make the meat very moist. The liquid will be jelly-like and will help to make the meat hold together, so that it can be easily sliced when cold. Add salt and pepper and a little sage to taste, and while hot turn into molds and set away to cool and harden. Cover with melted lard and store in a cold place. Hog's head cheese is prepared in the same manner, discarding most of the fat. If there seems to be too much fat on the liquid left after cooking the head and legs, skim the fat off and use the liquid underneath. Nice sliced, rolled in flour, and fried brown on both sides.—[Mrs. E. C. W., Me.

Hog's Head Pudding

Cut the meat from hog's head, discard the skin, and also use the heart, tongue and part of the liver. Wash all thoroughly and scald the tongues to remove the coating. Cook until tender, then grind or chop fine and season with salt and pepper, after which return to the liquor in which the meat was cooked, and when it begins to boil, thicken with buckwheat flour or cornmeal. Be sure to season just right, and have the pudding stiff enough, so it can be cut in slices when cold, to fry, like mush.—[Miss A. E. H., Pa.

Potted Beef, Ham, Tongue or Liver

Boil either tongue or liver in salted water until very tender and put through the meat grinder. Boil down the liquid until there is just enough to moisten the meat nicely, being careful it is not too salty. Mix well with the meat, heat, put in little jars, and pour melted suet, lard or butter over the top, when cold. Potted ham can be made in the same way.—[Farmer's Wife, Col.

To 1 lb boiled lean ham add ½ lb ham fat, or if preferred, butter, a little cayenne pepper and white pepper, mix all together, pound until smooth, press firmly into small jars.

cover with melted butter or lard, seal, and store in a cool place.—[I. C., Va.

Boil beef until it is tender and separate from the bones. Then mince the meat fine, season to taste, and pack down solidly in small close jars, topping off with melted suet. Cover and store in a cool place.—[Mrs. E. R. W., Va.

Sausage Casings

Casings can be made from the intestines of beef, hogs, or sheep, the sheep casings being used for small sausage, like wiener-wurst, and hog casings for link sausages, and beef for bologna sausage, ham sausage, and blood sausage. Empty as soon as possible, turn inside out and scrape and clean first the in and then the outside. The cleaning is easy where one has running water. Soak 24 hours in lime water or lye water, turn, scrape and rinse again, then salt down and use when needed. When one cannot clean the casings, good substitutes can be made by stitching up tubes of new unbleached muslin, 1½ or 2 feet long, and 2 or 3 inches in diameter, when filled. When ready to hang away, rub the outside well with melted lard, to exclude all air, and sprinkle with pepper.—[Farmer's Wife, Col.

Uses for Bladders

Wash, scrape and clean thoroughly, soak in salt water, rinse, and then inflate and tie them. When making preserves, cut off pieces large enough to cover the mouths of the jars, pour boiling water over the bladder pieces, then stretch them tightly over the jars and tie securely. These are equal to self-sealing, air-tight cans. Bladders are also useful to keep sausage meat. Stuff full of the sausage meat, tie securely and smoke.—[B. M. R., Va.

Filling Sausage

Sausage meat should be finely ground, as it keeps and holds together better. Beef alone, or pork alone can be used, but better two-thirds fat and lean pork, and one-third beef. Vary the seasoning by using pepper, onions, sage, nutmeg or cloves —the latter two are not very common. For filling the skins a piece of bone 2 or 3 inches long is most serviceable, but a piece of tin, shaped into a funnel, smallest end a trifle smaller than skins, will do very nicely. Insert this funnel into one end, hold in left hand, and proceed to fill, using the thumb to force the meat down. Prick the casings often with a hatpin, to let out any air. To have a change make some with cooked barley and some with potato (raw), finely chopped or ground. Use the proportion of ¼ of barley or potatoes. This is fine.—[Farmer's Wife, Col.

Liver Sausage I

Boil liver till done, chop, season with black and red pepper, sage and salt, and pack in casings or long narrow muslin bags, and hang up to dry. Smoke with sassafras chips.—[No Name.

Liver Sausage II

Boil the liver and heart until tender. Chop very fine, season to taste with salt and pepper. Add some clean currants, if liked, mix well, and fill into casings. Should be fried brown and served hot.—[Mrs. G. L., N. Y.

Liver Sausage III

Boil a pig's liver 10 minutes, then grind or chop fine and add twice as much cooked lean pork, and ¼ lb fresh bacon, also ground or chopped. Season to taste with salt and ground pepper, cloves and nutmeg. Fill into casings, leaving about 2 inches space in each sausage unfilled, as the liver swells. Boil the sausages ½ hour in salted water, then put them in cold water 10 minutes, after which they may be smoked or hung in a cool place to dry.—[Mrs. J. P. D., Neb.

Kidney, Heart and Liver Sausage

Split the kidneys and soak them in strong salt water, changing the water several times, then wash thoroughly and put them in a large kettle with the heart and liver, bits of pork rind, and scraps of lean pork. Cover with water and boil until tender. The liver must be lifted out after boiling 10 or 15 minutes, as it does not require such long boiling as the rest. When the meat is all tender run through a sausage grinder, season with salt, pepper and a little thyme, pack into crocks, and set the crocks on the back of the range until they are hot. This helps to pack the meat more solidly. Cover with melted lard and set away in a cool place.—[Mrs. E. S., Ill.

Mixed Sausage

This can be made of almost any proportion of beef and pork one has when both are killed at once, but is nice made in the proportions of 2 lbs lean pork, 1 lb lean beef, and 1 lb fat pork. This should be ground and seasoned the same as pork sausage, and kept in the same way, in casings, or jars with lard run over. It is better to use several small jars than one large one.—[Farmer's Wife, Col.

Bologna Sausage I

Chop very fine 6 lbs lean beef, 1 lb salt pork, 3 lbs lean fresh pork and 1 lb beef suet. Mix well, then add 1 oz ground white pepper, 1 teasp ground mace, 3 ozs salt, ¼ teasp cayenne pepper, and 1 large onion, chopped very fine. Mix well then fill into casings, or muslin bags. Make a strong brine that will float an egg, put the sausage in this, and let remain 2 weeks, turning and skimming every day. At the end of the first week, throw away old brine, and put the sausage in a new brine for the second week, then take out, drain and smoke for a week. After smoking, rub over the outside thoroughly with melted lard, and if you wish to keep the sausage for any length of time, sprinkle outside liberally with pepper, after rubbing with lard. Hang in a cool, dry and dark place.—[Mrs. F. E. A., Wash.

Bologna Sausage II

Chop or grind very fine 50 lbs beef, add 3 lbs sugar, 8 ozs pepper, 2½ ozs saltpeter and 2½ pts salt. Mix the dry ingredients thoroughly, then mix thoroughly with the meat and fill into casings or thin muslin bags about 4 inches wide and 12 inches long. Do not put these sausages into brine, but smoke them until thoroughly dry.—[Mrs. C., no address.

Bologna Sausage III

Use trimmings of fat and lean portions of pork, taking care to have twice as much lean as fat. After trimming and cutting, weigh the pork and add ¼ its weight of lean beef. Chop or grind fine and then season with 2½ lbs salt and 10 ozs ground pepper for each 100 lbs ground meat. A little sage or thyme may also be added, if liked. Mix thoroughly and let stand in a cool place about 24 hours, after which fill into casings and fry down in hot lard. Put into crocks and cover with hot lard, and store in a cool place.—[Mrs. E. S., Ill.

Bologna Sausage IV

Add 1 lb fat pork or fat bacon to each 10 lbs lean beef, and grind fine. Season with 1 oz black pepper, ½ oz fine salt, and a little ground coriander seed to each 6 lbs meat. Stuff in beef casings, making 1 foot long for the large casings, or 15 inches for the small ones, tying the small ones together and letting the large ones hang straight. Smoke 12 hours, then boil until they float on the water. Lay on clean hay in the sun until dry, and then hang away in a cool place.—[Farmer's Wife, Col.

To Prepare Casings for Sausage

Select the best of the beef casings, empty and wash them thoroughly, then throw them into a strong brine and let them soak several hours, after which rinse them thoroughly in fresh water, turn them, lay them on a smooth board and scrape them clean with the back of a knife. Rinse and soak in salt water again, then give them another scraping and wash again, and do not rest satisfied until you are positive they are perfectly clean. After they have been thus treated, put them in salt water, changing water frequently, until you are ready to use the casings. I think that sausages packed into these casings with a sausage stuffer are much better than sausages packed in muslin bags.—[E. S., Ill.

Scrapple I

Cook until tender, hogs' livers, hearts, and scraps of lean meat. Salt to taste, and when done, remove the meat, boil the liquid a little longer, and then thicken with cornmeal until it is a thin mush. Let this cook well, and then add the meat, minced fine, and salt, pepper and sage to taste. Pour into pans to cool, and when wanted, slice and fry until brown on both sides.—[Mrs. F. L., Iowa.

Scrapple II

Clean and cut up one hog's head and remove all skin and larger bones. Let soak in salt water over night, and next morning wash again and put over the fire in cold water enough to cover. Cook slowly until the bones separate from the meat, then drain, pick out all the bones and hard gristle, and chop or grind the meat fine. Strain the liquor and return it with the ground meat to the kettle, season with salt and pepper to taste, and when it begins to boil, stir in, slowly, enough cornmeal to thicken, adding some white flour to make it hold together. Stir constantly until done, then spread out in pans, and when cold cut in slices and fry brown on both sides. By running melted lard over it, it can be kept a long while. —[Mrs. F. G. F.. O.

Mince Meat, Canned

I always make mince meat during the butchering season. To 8 lbs meat, (either pork or beef, or both mixed) boiled and chopped fine, add 6 lbs cleaned currants, 6 lbs seedless raisins, 4 lbs suet, 2 lbs citron, 20 lbs raw apples, all chopped fine, 12 lbs sugar, 2 gals boiled cider, 12 tablesp cinnamon, 8

tablesp mace and 4 tablesp each of allspice, salt and grated nutmeg. Put the cider in a large kettle, let it come to a boil, and then put in the other ingredients, well mixed together and boil 1 hour, stirring frequently. Can while hot, in air-tight jars, with a layer of melted lard or suet on top. If all the usual canning precautions were observed, mince meat canned in this way will keep indefinitely.—[Mrs. M. M., Kan.

Calf's Foot Broth and Jelly

Clean and scald the feet, cut up, cover with water, and boil until the liquid is reduced to one-quarter. Season to taste, thicken with 1 beaten egg, and serve plain, or with a few homemade noodles boiled in it. For jelly, boil the liquid down to 3 pts salt, then strain and let get cool, after which remove the layer of fat, re-heat the jelly, and add 1 cup sugar, the juice of 2 lemons, the whites of 2 eggs, small pieces of stick cinnamon, and about ½ pt good wine, if liked, and intended as nourishment for an invalid, although the latter may be omitted. Strain through a cloth and set away to get solid. Serve cut in small cubes.—[Mrs. J. C. R., Ind.

Pig's Feet Jelly

Clean and boil pig's feet till well done, without salt. Strain, and to 1 qt liquor add 1 pt sugar, and flavor to taste. Boil skim and pour in molds. Serve with cream.—[F & H.

Pig's Feet Cheese

Clean feet, boil till bones fall out, remove bones, add a few bay leaves, 2 slices lemon, 2 cups vinegar, a few cloves, and salt to taste. Cook until tender, then pour into a mold to cool. Serve in thin slices.—[F & H.

To Cook an Ox Cheek

Split the head in halves, remove tongue, brain and eyes and wash first in salt water and afterward in 2 or 3 fresh waters. When clean put into a saucepan of cold water, add salt, and let boil 4 hours. When it has been boiling about 2 hours add potatoes, onions, carrots, turnips, and celery, according to taste. Cooked in this way the liquor makes a nice soup, and the meat taken from the bone and served with a little of the soup for gravy, makes a tender and savory dish for the first day's dinner. The soup is better served next day. If there should be any small pieces of the meat left from the dinner, they may be cut up with 2 or 3 hard-boiled eggs, sprinkled with a little salt, pepper, and nutmeg, put into a mold, and turned out for breakfast, luncheon or supper.—[F & H.

Fried or Scrambled Brains

Soak the brain in salt water over night, remove the thin skin, slice once, roll in flour, and fry brown on both sides in hot lard or butter. For scrambled brains, soak in salt water over night, after which the skin can be removed easily. Put about 1 tablesp butter in a skillet and when hot put in the brains, stirring constantly, until almost dry, then add 2 beaten eggs, and stir constantly until firm, adding salt to taste. Serve hot.—[Mrs. J. C. R., Ind.

Odds and Ends

When a beef is butchered, take some of the choice boneless parts, salt them down thoroughly, and then hang up and smoke, the same as bacon.—[Mrs. D. H. H., Ida.

Clean all the lumps of clotted blood out of the heart, boil till tender, add scraps of meat to make a rich gravy, and when tender stuff with a dressing made as for roast turkey. Bake till brown and serve with gravy made of the liquor it was boiled in.

Soak the blood out of the liver, boil till it crumbles, mix with equal quantity cornmeal mush, season with salt, sage and pepper, and pack in a cloth till cold, when it can be moulded in cakes, rolled in meal, and fried like sausage. They are nice to eat cold for lunch.

Brains and sweetbreads are nice dipped in egg, rolled in cracker crumbs and fried in hot lard. Clean the stomach, soak in salt water over night, boil until tender, cut in strips, and pickle in hot spiced vinegar. Some people are fond of the tripe, and also the kidneys, stewed or deviled.

When dry curing meat, after rubbing the dry mixture well into the meat, over rind and all, take a sharp stick and crowd some of the curing mixture down the bone of the joints, as far as possible. This makes the curing process more thorough, as meat always begins to spoil first around the bones.—[Mrs. E. S. D., Wash.

When the meat is ready to hang up, wash it in water as hot as you can bear your hands in, then carefully cover the flesh sides with powdered borax, and you will not be troubled with bugs, skippers or worms.—[N. L., Tenn. (Note—This method, while effective, is evidently not considered healthful by our government, since state and national pure food laws prohibit the sale of meat thus prepared.—Editor.)

Culinary and Medicinal Herbs

OOD housewives can in no way better further their reputations as good cooks than in the judicious use of herbs, the use or omission of which makes all the difference between highly palatable and savory dishes, and tasteless and insipid ones. Food pleasing to the taste is more readily digested, and more perfectly assimilated, so that, in reality, more nourishment is derived from it than from food lacking in fine flavor, which does not stimulate the flow of saliva and the gastric juice, so essential to perfect digestion. Hence we may well say that the culinary herbs promote good health, as well as contribute to the pleasure of eating, while a number of other varieties are held in high repute as domestic medicines in cases of slight ailments when home doctoring is sufficient. As the pot herbs are in daily demand for flavoring soups, gravies, stews, meat-sauces and dressings, and the medicinal herbs may at any time be called upon to avert a physician's visit, the provident will never allow winter to find them without a goodly supply of all the varieties, dried.

A Good Variety

The seasoning herbs in most constant use are summer savory, thyme, sage, sweet marjoram and parsley, while coriander, caraway, sweet basil, spearmint, tarragon, dill, and a number of others are grown for special uses. The medicinal herbs most often employed are catnip, peppermint, sage, saffron, horehound and hops. With the exception of peppermint, tarragon and hop seed, and the roots of sage, the seed of all the herbs may be had at a uniform price of 5 cents per packet, and as a majority of the varieties are perennial, it will readily be seen how slight is the expense of maintaining an herb bed. And even this may be reduced, if the family is very small, by buying a 10-cent package of all the varieties, mixed. The ground space required is very small.

General Cultural Directions

With a few exceptions, to be specially noted, the culture of all is the same. Few require a rich soil, and the majority are stronger and better flavored if grown on decidedly poor soil. All will thrive on a sandy soil. As the seeds are small, the soil should be made very fine, and be firmly pressed over the seed. The young plants, when started, should be given thorough and frequent cultivation, as, being rather small and slow growing, they are easily choked out by weeds, until well started. The seed may be sown in the permanent bed as early in the spring as the ground can be worked, or may be sown in the house early in April, and the young plants transplanted in June. When sown outdoors, the plants should be thinned to give plenty of room in the row when well started, and the rows be from 12 to 18 inches apart.

Curing

All the varieties cultivated for their leaves, stems or blossoms should be cut when in flower, wilted in the sun, then quickly and thoroughly dried in the shade, in a current of air or a very cool oven, protecting carefully from dust and flies. The few varieties cultivated for the seeds must be allowed to mature and the seeds be gathered before they shatter off.

Proportions

The most convenient way of preparing what are termed "pot-herbs," viz: summer savory, sage, thyme, bay leaves and sweet marjoram, is to strip off the dried leaves and blossoms, cut or break them and the stems into tiny bits, and mix thoroughly, using equal quantities of each herb. Keep in a closely covered can or jar, and allow 1 teasp of the mixture to each qt of material to be seasoned. By the term "a bouquet of herbs," is meant two leaves of each of the above varieties, wrapped with a sprig of parsley and tied for ease in removal. The broken mixed herbs should be tied in a bit of cheesecloth to make their removal from soups or gravies easy.

Medicinal Herbs

The medicinal herbs are most commonly employed in the form of herb teas. When long boiling is required to extract the medicinal properties, the tea is termed a decoction, but an infusion is sufficient to extract the strength from the majority of the herbs. This is made by pouring boiling water over the herb and standing the dish where it will keep hot, without boiling, for 10 minutes or longer. For a decoc-

tion of herbs of good strength, allow 1 oz of the dried herbs to each pt of water. Cover closely while boiling and administer 1 to 2 tablesp as a dose to an adult. In making an infusion, which is generally meant by the term "tea," allow 1 oz of the dried herb to 1 qt of water, or for smaller quantities, 1 tablesp of the herb to 1 cup of water. In using green herbs, allowance must be made for the shrinkage in bulk, or the loss in weight, through drying, and a proportionately larger quantity of herbs to water be allowed. An infusion may be drank freely, and either a decoction or an infusion may be made more palatable by sweetening.

Doses

The dose for a child of twelve is usually one-half the adult dose; for a child of six, one-fourth the adult dose; for a child of one year, one-twelfth the adult dose; and at six months of age, from one-twentieth to one-thirtieth the adult dose, and proportionate amounts for intermediate ages.

Anise

An annual, culivated for its seeds, which are used in flavoring cordials, soft drinks, cakes and cookies, and also for relieving flatulent colic in infants, intestinal pain, and the griping caused by cathartics. The infusion (1 teasp seed to ¼ pt water), may be given freely. The leaves are used as a garnish.

Balm

A hardy perennial, cultivated for its leaves, which are used green in making balm wine, and either green or dried in making balm tea, a refreshing drink in fevers, and useful also as a tonic, having a taste and fragrance resembling lemons. May be grown from seeds, roots, or cuttings of the young shoots. Best suited by a poor but friable soil. Cut for drying when in flower.

Sweet Basil

An annual, cultivated for its leaves and the tops of the shoots, which are used in seasoning soups, stews and sauces, the flavor resembling that of cloves, for which it is an inexpensive substitute. The young leaves are sometimes used in salads in small quantities. Best suited with mellow, fertile soil and warm exposure. Plant indoors in April and transplant when danger of frost is over. Cut for drying when in flower.

Bay Leaves

The leaves of the bay tree, a species of laurel, extensively used in seasoning, may be purchased at a nominal price where not native.

Borage

A hardy annual, self-seeding. Used only in the green state. The flowers are aromatic, and are used in flavoring cool drinks and as a garnish. The leaves are used uncooked in cucumber salad, and are also cooked as spinach. The bruised leaves in water make a pleasant drink.

Caraway

A perennial that runs out in about four years. Cultivated for the seeds which are used in cakes and confectionery. The leaves are sometimes used in flavoring soups. Sown in the spring, it will not seed until the following year, but if sown early in August it will give a fair crop of seed the next season.

Catnip

A hardy perennial, deservedly popular as a domestic remedy. May be sown in fall or early spring, and should be cut when in flower. Leaves, stems and blossoms are used in making the infusion, which may be drank freely. The hot infusion is a valuable aid in inducing perspiration (which leads to sleep) in fevers; useful also in the treatment of colds; gives relief in nervous headache; allays flatulent colic in infants, and exerts a quieting influence on their nerves. A poultice made from the leaves soothes painful swellings and gives relief as a hot fomentation in severe pain or inflammation.

Coriander

A hardy annual, cultivated for its seed, which is used in disguising the taste of medicine, in confectionery and in flavoring bologna sausage. The leaves are useful as a garnish. Thrives best in dry soil and matures early.

Dandelion

A hardy, perennial that, where not abundant as a weed, may be cultivated. The leaves are much liked as spring greens, and are sometimes tied up and blanched for use in salads as endive is used, which it much resembles. The roots possess valuable medicinal properties, both as a diuretic and for their action on the liver. A decoction made by boiling the bruised roots slowly until all the strength is extracted is a valuable remedy for children (or adults) suffering from loss of appetite and listlessness, arising from a torpid or disordered liver. Physicians recommend from ½ to 1 pt of the decoction per day, to be taken for dropsical

affections. The roots dried and roasted are sometimes employed as a coffee substitute, and have a beneficial effect on the system. The seed stalks should be plucked before they ripen, or the seed will be blown broadcast, and the resultant plants become a nuisance, almost impossible to eradicate.

Dill

An annual, requiring a rich, dry soil. Cultivated for its seeds and leaves, both of which are added to cucumbers in making dill pickles. The leaves are sometimes used like parsley in soups and sauces. An infusion of the seeds is useful in allaying flatulence and colic in infants.

Sweet Fennel

A hardy perennial, cultivated for the leaves and seed. The leaves make a beautiful garnish, and are also used in salads. Boiled they enter into many fish sauces, and are used in flavoring soups. The stalks are sometimes blanched and eaten like celery. The seed is used in confectionery, cake and for flavoring soft drinks. It is also used medicinally, in an infusion (1 teasp to ¼ pt water), for the relief of flatulent colic in infants and griping intestinal pains.

Hops

May be propagated from seed or roots, and thrives under general culture. Cultivated for the blossoms, which have many medicinal properties. An infusion of the blossoms gives relief in nervous headache, and is an excellent remedy for wakefulness, that may be employed when an opiate could not be. From 2 to 8 tablesp of the infusion may be given at intervals of ½ hour until relief is obtained. A bag of the blossoms, sprinkled with alcohol or whiskey, and used as a pillow, relieves pain by dulling the sensibilities of the nerves, and is much to be preferred in home doctoring to the administering of opiates. A poultice of wet hops, applied hot in sacks, is a valuable fomentation in inflammation of the bowels, lungs, and similar affections. The infusion is used in making homemade yeast, and fermented summer drinks.

Horehound

A perennial, strongest when grown on light, poor soil. A decoction of stems, leaves and blossoms is employed largely in homemade cough syrups and lozenges. It is valuable also as a tonic, and in the treatment of pulmonary complaints. Cut for curing when in bloom.

Lavender

A hardy perennial, cultivated for the delightful odor it imparts to clothes drawers and linen closets. Cut when in blossom and dry quickly.

Sweet Marjoram

A perennial in warm climates, but an annual in the northern states. A favorite pot herb, cultivated for the leaves and tender tops, which are equally good either green or dried, for seasoning purposes. The variety known as pot marjoram differs from the sweet marjoram only in being a hardy perennial, rather less fragrant. It is used for the same purposes.

Peppermint

A hardy perennial, cultivated for its stems, leaves and blossoms and cut for curing when in flower. The hot infusion may be drank freely, and acts as a powerful stimulant. It is unexcelled for relieving flatulent colic in infants, intestinal pain, or the griping caused by cathartics. It may be administered freely in the treatment of nervous hysteria and spasms. The leaves and blossoms are used in flavoring cordials and cool drinks, and in disguising the taste of medicine.

Spearmint

This is a closely related perennial that may be used medicinally for the same purposes as peppermint, but is much inferior. It is in demand for making mint sauce (for lamb), and may be propagated from seed or roots.

Rosemary

A hardy perennial, cultivated for the leaves and tender tops. The leaves are sometimes used in seasoning, and an infusion of the tops only is efficacious in the treatment of nervous headache and chlorosis. The dried plant loses its strength rapidly with age.

Rue

A hardy perennial, that does best on poor soil. It must not be allowed to go to seed. An infusion of the leaves is a powerful tonic, stimulant and anti-spasmodic, useful in nervous complaints, but not to be recommended for use by the inexperienced, as serious results follow its too liberal use. The leaves are so acrid as to blister the skin.

Saffron

A hardy annual, cultivated for its flowers, which are used fresh or dried in coloring soups, cakes, confectionery, icings, etc. Also used for dying cloth and Easter eggs. An infusion of the flowers is given to induce sweating. Also sometimes used to whiten the skin of infants.

Sage

A hardy perennial, more extensively used in seasoning than any other herb. May be grown from seeds or from division of the roots, the best plants resulting from the latter method. Pick the leaves and tender shoots for curing just as the plants are coming into flower. Does best on a very rich soil, with frequent cultivation. Indispensable for flavoring dressings, sausage and for seasoning in general. Sage tea is an excellent domestic remedy for worms, and is best made with an equal quantity of senna leaves, the senna acting as a cathartic to expel the dead worms. Use 1 tablesp of each to 1 cup of water, and drink freely, until it acts as a cathartic. The hot infusion may be taken freely to induce perspiration.

Sorrel

Hardy perennial, used in the green state only. The leaves are sometimes cooked like spinach, and are occasionally used in soups and salads. The leaves, like rhubarb, contain much oxalic acid, beneficial to the system in spring. A pleasant drink is made by bruising the leaves and letting them stand in cold water, sweetening to taste; improved by burying the jug in cool earth for a day or more. Makes a cooling drink in fevers, and also acts as a diuretic and antiseptic in chronic urinary affections. A salve may be made by expressing the juice and evaporating it in the sun until of the proper consistency. Physicians esteem this highly in the treatment of cancer.

Summer Savory

A hardy annual, cultivated for its stems, leaves and flowers, which are extensively used for flavoring, particularly in soups and dressings. Cut for curing when in flower. Winter savory differs from summer savory only in being a hardy perennial. Is used the same.

Thyme

A perennial, cultivated for its leaves and tops, which are used extensively for flavoring soups, sauces and dressings. Cut for winter use when in flower. An infusion of the leaves is efficacious in allaying nervous headache. May be drank freely.

Parsley

A slowly germinating annual that requires a rich, mellow soil. Seed should be sown very early in spring or late the preceding fall. All the leaves should be cut off as often as they reach a hight of 3 inches, each new growth being brighter and better curled than its predecessor. These cuttings may be dried for winter use, but the plants if taken up in fall will continue to grow indoors over winter. The green leaves are the most indispensable of the garnishes, and the leaves, green or dried, are a favorite seasoning herb in universal use. The finely minced leaves are much used in sauces for boiled fish or fowl (2 tablesp to 1 pt of sauce), as a seasoning in croquettes, many entrees, and the larger number of "made" dishes of fish, flesh or fowl. The dried leaves powder easily, and for ease in chopping the fresh leaves they should be dipped in boiling water and dried on a cloth. Clipping with the scissors is the most convenient and quickest way of mincing them. Nursing mothers esteem a poultice made of the fresh leaves, covering the breasts and renewed as often as they fade, very helpful in dispersing the milk when weaning their babies. It also has laxative properties if eaten freely.

Wormwood

nardy perennial that does best on dry and very poor soil. May be propagated by seeds, division of the roots or cuttings. Cultivated for the leaves, which may be used fresh or dried. The infusion is a valuable tonic and vermifuge, but has an intensely bitter taste. It should be planted in poultry yards for its beneficial effect upon the poultry. They will pick and eat the fresh leaves when in need of a tonic.—[Mrs. A. B., Col.

Bene

An annual, cultivated commercially for the oil of the seed. An infusion of the leaves is beneficial in the treatment of dysentery, and for this purpose the leaves are cut when the plant is in flower.

Cumin

An annual, cultivated for its seed, which is used for the same purposes as caraway seed and also for flavoring cheese.

Carragon

A perennial usually propagated from roots. The leaves are used for flavoring vinegar.

"ALL'S WELL THAT ENDS WELL."

Take Heed, Ye Cooks!

Full many a question is solved by digestion;
Bad morals are caused oftentimes by bad cooks,
And many a riot results from poor diet;
Conversion does lie in the leaves of cook books.

The Greatest Woman.

At a gathering of a large number of club women, the question was asked: "Who may rightly be considered the greatest woman in history?" There were many answers, but the one which was awarded the prize was this: "The wife of a man of moderate means, who does her own cooking, washing and ironing, brings up a family of girls and boys to be useful members of society, and finds time for her own intellectual and moral improvement, is the greatest woman in all history."

"Many waters cannot quench love"—but an incompetent cook can cripple it mighty quickly.

There never was an angel who wouldn't take off her wings and cook for the man she loved.

GABBLE, GABBLE, GABBLE, GABBLE!

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Abbreviations and Measures

Quart .....qt
Pound .....lb
Pint .....pt
Quart .....qt
Gallon .....gal
Teaspoon .....teasp
Tablespoon ....tablesp
Minutes .....min
Hour .....hr

One cup (liquid or dry) equals ½ pt

Four cups flour equals 1 lb or 1 qt.

Two cups butter equals 1 lb.

Two cups granulated sugar equals 1 lb.

Two level tablesp butter equals 1 oz.

Four level tablesp butter equals ¼ cup.

Three teasp (dry) equals 1 tablesp.

Four teasp (liquid) equals 1 tablesp.

Three tablesp (dry) equals ¼ cup.

Four tablesp (liquid) equals ¼ cup.

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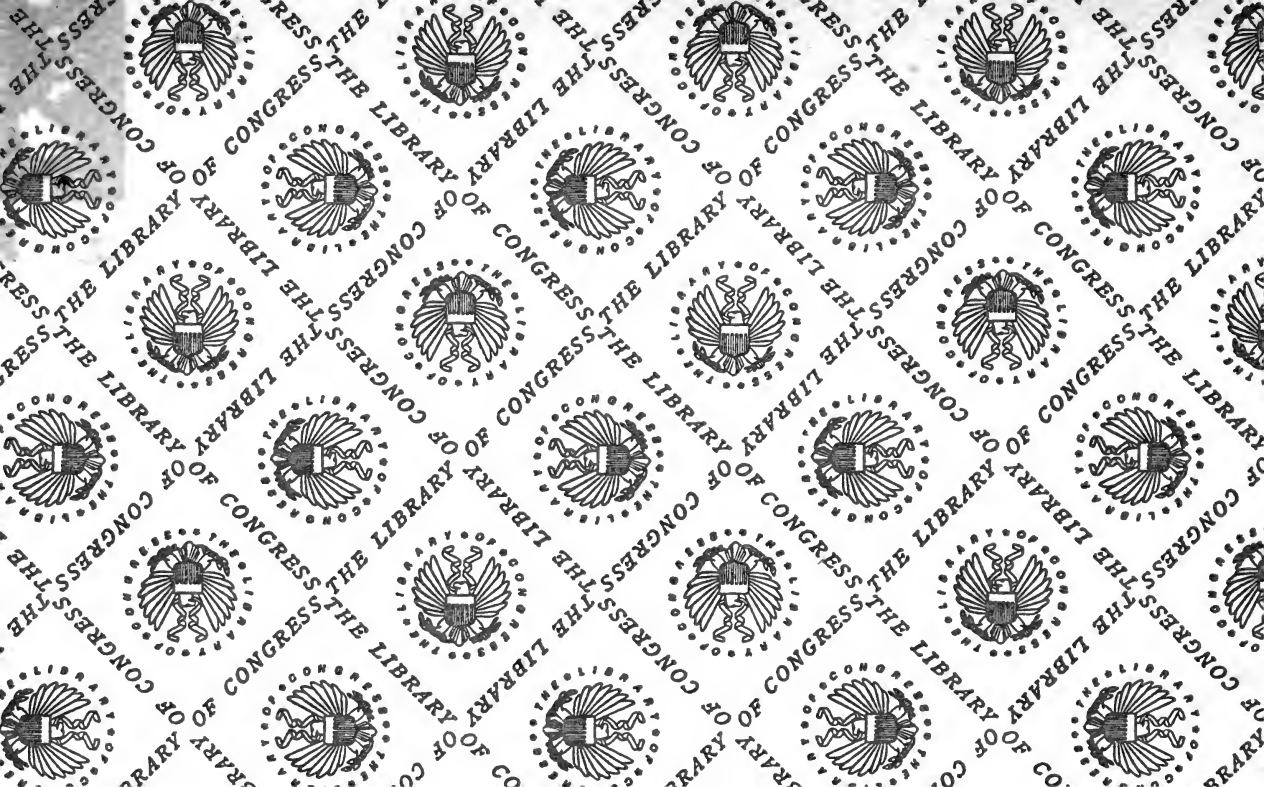
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